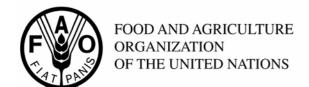
codex alimentarius commission





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CX 4/30.2 CL 34/2005-FAC **July 2005**

TO: **Codex Contact Points**

Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission

> Joint FAO/WHO Food Standards Programme Viale delle Terme di Caracalla, 00100 Rome, Italy

Request for Comments and Information on Food Additive Provisions for Priority **SUBJECT:**

Additives in the General Standard for Food Additives (GSFA)

DEADLINE: 1 December 2005

COMMENTS: To:

Netherlands Codex Contact Point

Ministry of Agriculture, Nature and Food

Ouality

P.O. Box 20401 2500 E.K. The Hague The Netherlands Fax: +31 70 3786141

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Secretary

Codex Alimentarius Commission Viale delle Terme di Caracalla

00100 Rome, Italy Fax: +39 06 57054593 E-mail: codex@fao.org

BACKGROUND

- The 37th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) agreed to request comments on the food additive provisions that correspond to the priority additives identified for further discussion (Appendix 1). The Committee also agreed to request comment on certain of these food additive provisions,² with the understanding that if no information is received by the 38th CCFAC to justify these uses, the Committee will discontinue work on these food additive provisions and they will be deleted from the GSFA.³
- The provisions for the priority additives contained in the GSFA, including provisions contained in Appendix IX of ALINORM 05/28/12, are provided in Appendix II. For each of the priority additives, Appendix II requests specific comments and information.
- In general, only provisions at Step 3 and Step 6 are included in Appendix II. However, provisions adopted at Step 8 are included if:
 - A food category with an adopted provision at Step 8 also has a provision listed at Step 3 or Step 6 for the same food additive. For example, Caramel Colour Class III has a provision for use in food category 01.3.2 at GMP (Step 8) and at 1000 mg/kg (Step 3). If the provision for use at 1000 mg/kg (Step 3) was adopted at Step 8, the current provision for use at GMP adopted at Step 8 would be revoked.

ALINORM 05/28/12, para. 81 and Appendix VIII.

² ALINORM 05/28/12, Appendix IX.

ALINORM 05/28/12, para. 82.

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b. A food category with a provision at Step 3 or Step 6 has provisions already adopted at Step 8 in some or all of its food sub-categories. In this case, if the provision at Step 3 or Step 6 were adopted at Step 8, it would subsume and supersede the already-adopted provisions at Step 8. For example, BHA has a provision for use in food category 02.0 at 200 mg/kg (Step 6), and in food categories 02.2.1.2, 02.2.2, 02.3 and 02.4 at 200 mg/kg (Step 8). If the provision for use in food category 02.0 at Step 6 was adopted at Step 8, the current provisions adopted at Step 8 would be revoked.

c. A food category adopted at Step 8 has provisions at Step 3 or Step 6 in some or all of its food sub-categories. In this case, if the provision at Step 3 or Step 6 was adopted at Step 8, the current provision adopted at Step 8 would be appropriately expanded to account for the newly adopted Step 8 provision. For example, Benzoates have a provision for use in food category 12.5 at 500 mg/kg (Step 8), and in food category 12.5.1 at 1000 mg/kg (Step 6). If the provision for use in food sub-category 12.5.1 was adopted at Step 8, then the current provision for food category12.5 at 500 mg/kg (Step 8) would be expanded into its food sub-categories, so that the adopted provisions at Step 8 would now be: food category 12.5.1 at 1000 mg/kg and food category12.5.2 at 500 mg/kg (from food category12.5). The provision for food category 12.5 at 500 mg/kg adopted at Step 8 would be revoked.

REQUEST FOR COMMENTS

Governments and international organizations wishing to submit comments on the above subject matter are invited to do so **no later than December 1, 2005** as follows: Netherlands Codex Contact Point, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 E.K., The Hague, the Netherlands (Telefax: +31.70.378.6141; E-mail: info@codexalimentarius.nl preferably, with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: Codex@fao.org preferably)

Food category 12.5 contains two sub-categories, 12.5.1 and 12.5.2. The procedures for compressing and expanding use information within the food category system has been outlined previously (e.g., CX/FAC 97/7).

Priority additives for discussion by the 38th CCFAC

INS No.	Additive ⁵	N= Step 3 or 6
903	Carnauba Wax*	6
210, 211, 212, 213	Benzoates*	3
900a	Polydimethylsiloxane*	2
477	Propylene Glycol Esters of Fatty Acids*	2
385, 386	EDTAs*	2
320	Butylated Hydroxyanisole (BHA)*	32
321	Butylated Hydroxytoluene (BHT)*	38
319	Tertiary Butylhydroxyquinone (TBHQ)*	22
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol (DATEM)*	45
220, 221, 222, 223, 224, 225, 227, 228, 539	Sulfites*	75
133	Brilliant Blue FCF*	36
161g	Canthaxanthin*	45
120	Carmines*	21
160aii	Carotenes, Vegetable*	35
141i & 141ii	Chlorophyll, Copper Complexes*	80
127	Erythrosine*	48
163ii	Grape Skin Extract*	84
172i, 172ii, 172iii	Iron Oxides*	47
101i, 101ii	Riboflavins*	21
1503	Castor Oil*	6
432,433, 434, 435, 436	Polysorbates*	57
928	Benzoyl Peroxide	3
129	Allura Red AC	82
150c	Caramel Colour Class III	76
150d	Caramel Colour Class IV	80
160ai,aii,e,f	Carotenoids	106
143	Fast Green FCF	23
132	Indigotine	76
124	Ponceau 4R	80
110	Sunset Yellow FCF	90
950	Acesulfame Potassium	83
956	Alitame	14
951	Aspartame	84
952	Cyclamic Acid (Sodium, Potassium, and Calcium Salts)	38
961	Neotame	83
954	Saccharin	70
955	Sucralose	77
1203	Polyvinyl Alcohol	5
	Total	1777

The 37th CCFAC agreed to request information on the provisions for food additives marked with an * with the understanding that if this information was not provided, the 38th CCFAC would discontinue work on these provisions.

CARNAUBA WAX (INS 903)

The CCFAC has advanced several provisions in the GSFA for carnauba wax for adoption at Step 8 by the CAC. The 39th JECFA (1992) assigned an ADI of 7 mg/kg bw for carnauba wax.

The following are the pending provisions in the GSFA for carnauba wax. The 37th CCFAC agreed to request information on the following provisions for carnauba wax with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA. Please note that all of the Step 3 food additive provisions, if adopted, would replace adopted provisions in the same food categories.

CARNAUB					
Carnauba W					
Function:	Anticaking Agent, Adjuvant, Bulking Agent, Carrier So			nt, Release Age	ent
Food Cat.	Food Category		Level	Comments	Step
No.					
05.1.4	cocoa and chocolate products	10,000	mg/kg	Note 3.6	3
05.1.4	cocoa and chocolate products	500	mg/kg	Note 3	Adopte d
05.1.5	imitation chocolate, chocolate substitute products	10,000	mg/kg	Note 3	3
05.1.5	imitation chocolate, chocolate substitute products		GMP	Note 3	Adopte d
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10,000	mg/kg	Note 3	3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4		GMP	Note 3	Adopte d
13.6	food supplements	500	mg/kg	Note 3	3
13.6	food supplements		GMP	Note 3	Adopte d
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	mg/kg	Note 108.7.	3
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP	Note 108	Adopte d
15.0	ready-to-eat savouries	2,000	mg/kg	Note 3	3
15.0	ready-to-eat savouries		GMP	Note 3	Adopte d

Request for Comment - Carnauba Wax (INS 903)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of BHT in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for an anticaking agent, adjuvant, bulking agent, carrier solvent, glazing agent, or release agent;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need,
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether the 38th CCFAC should endorse these provisions for adoption at Step 8 or should discontinue further consideration of these food additive provisions.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

Note 3: Surface treatment.

Note 108: For use on coffee beans only.

BENZOATES (INS 210, 211, 212, 213)

The 29th CCFAC requested that JECFA perform intake assessments for benzoates based on the draft maximum use levels in the GSFA. Benzoates were identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on benzoates.

JECFA has assigned a group ADI of 5 mg/kg bw for benzoates as benzoic acid, and has stated that there is no safety concern at current levels of intake when used as a flavouring agent.

The CAC has adopted several provisions in the GSFA for the use of benzoates.

The 37th CCFAC agreed to request information on the following draft provisions in the GSFA for the use of benzoates, with the understanding that if no information is provided, the 38th CCFAC would recommend that the committee discontinues work on these draft provisions.

Food	Food Cotogowy	Mar	Level	Comments	Ctom
Food	Food Category	Max	Levei	Comments	Step
Cat No.			_		
04.1.2.5	jams, jellies and marmalades	1500	mg/kg	Note 13.8	3
04.1.2.5	jams, jellies and marmalades	1000	mg/kg	Note 13	Adopted
12.5	soups and broths	500	mg/kg	Note 13	Adopted
12.5.1	ready-to-eat soups and broths, including canned, bottled, and	1000	mg/kg	Note 13	6
	frozen				
12.9.1.3	other soybean products (including non-fermented soy sauce)	1000	mg/kg	Note 13	3

Request for Comment - Benzoates (INS 210-213)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to recommend that the 38th CCFAC discontinue work on specific provisions for the use of benzoates in the GSFA if no additional information is provided to the CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a preservative;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need,
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8 or discontinue further consideration.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

POLYDIMETHYLSILOXANE (INS 900A)

The 23rd (1999) and 28th (2005) CACs adopted several provisions for the use of polydimethylsiloxane.

The 23rd JECFA (1979) assigned an ADI of 1.5 mg/kg bw for polydimethylsiloxane.

The following are the pending provisions in the GSFA for polydimethylsiloxane. The 37th CCFAC agreed to request information on the following provisions for carnauba wax with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA.

Previous recommendations by the Quality Control Working Group indicate that the provision for use in food category 04.2.2.1 should be revoked, as the use was identified as a processing aid.

POLYDIMETHYLSILOXANE, INS 900a (Anticaking Agent, Antifoaming Agent)						
Food						
Cat No.	Food Category	Max	Level	Comments	Step	
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots	110	mg/kg	Note 15.9	Adopted	
	and tubers, pulses and legumes, and aloe vera), seaweeds,					
	and nuts and seeds					
	other soybean products (including non-fermented soy					
12.9.1.3	sauce)	50	mg/kg		6	
12.10.3	fermented soybean paste (e.g., miso)	50	mg/kg		6	

Request for Comment - Polydimethylsiloxane (INS 900a)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of polydimethylsiloxane in the GSFA if no additional information is provided to the 38th CCFAC
- 2) If you support endorsement of these provisions for adoption at Step 8, for each of the food categories above, please comment on
 - a) The technological need for an anticaking agent or an antifoaming agent;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need,
 - c) Whether this level is safe;
 - d) Whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8 or discontinue further work on these provisions; and
 - Whether you support revoking the adopted provision polydimethylsiloxane in food category 04.2.2.1.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (INS 477)

The 25th CAC has adopted at Step 8 several provisions for the use of propylene glycol esters of fatty acids.

The JECFA has assigned an ADI of 25 mg/kg bw for propylene glycol esters of fatty acids.

The 37th CCFAC agreed to request information on all of the pending provision for the use of propylene glycol esters of fatty acids with the understanding that if no information is provided, the 38th CCFAC would recommend that the committee would discontinue work on these draft provisions in the GSFA. The 37th CCFAC specifically requested information to justify the higher maximum use level proposed for food category 02.4

PROPYLE	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS, INS 477 (Emulsifier, Stabilizer)							
Food Cat								
No.	Food Category	Max	Level	Step				
02.2.1.3	blends of butter and margarine	10,000	mg/kg	3				
	fat-based desserts excluding dairy-based dessert products of food							
02.4	category 01.7	40,000	mg/kg	6				
	fat-based desserts excluding dairy-based dessert products of food							
02.4	category 01.7	10,000	mg/kg	Adopted				

Request for Comment - Propylene glycol esters of fatty acids (INS 477)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of propylene glycol esters of fatty acids in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of this provision, for each of the food categories above, please comment on
 - a) The technological need for an emulsifier or a stabilizer;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; and
 - c) Whether this level is safe.

Note 15: Fat or oil basis.

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Appendix II

CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE & Disodium ETHYLENE DIAMINE TETRA-ACETATE (EDTAS), (INS 385 AND 386)

The CAC has adopted several provisions for the use of EDTAs.

The 17th JECFA (1973) assigned a group ADI of 2.5 mg/kg bw for calcium disodium ethylene diamine tetra-acetate (385) and disodium ethylene diamine tetra acetate (386) with a note stating "As calcium disodium EDTA; no excess disodium EDTA to remain in foods."

The 37th CCFAC agreed to request information on the following provisions in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions.

CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE &T DISODIUMT ETHYLENE DIAMINE TETRA-ACETATE (EDTAs), INS 385, 386 (Antioxidant, Preservative, Sequestrant)						
Food Cat.	Food Cat. Food Category Max Level			Comment	Step	
No.						
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots			10		
	and tubers, pulses and legumes, and aloe vera), seaweeds,			Notes 21.10		
	and nuts and seeds	100	mg/kg	& 110 ¹¹ .	6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and					
	spirituous cooler-type beverages, low alcoholic refreshers)	25	mg/kg	Note 21	6	

Request for Comment - EDTAs (INS 385 & 386)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of EDTAs in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for an antioxidant, preservative, or sequestrant;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need,
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

BUTYLATED HYDROXYANISOLE (BHA) (INS 320)

The 28th CAC has endorsed several provisions in the GSFA for the use of BHA.

The 29th CCFAC requested that JECFA perform intake assessments for BHA based on the pending levels of maximum use in the GSFA. BHA was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on BHA.

The 51st JECFA's exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 fats and oils, and fat emulsions (type water-in-oil)
- 04.2.2.2 dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
- 05.2 confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4
- 08.3 processed comminuted meat, poultry, and game products
- 09.2.1 frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms
- 12.5.1 ready-to-eat soups and broths, including canned, bottled, and frozen
- 13.6 food supplements

JECFA has assigned an ADI of 0-0.5 mg/kg bw for BHA.

Note 21: As anhydrous calcium disodium EDTA.

Note 110: For use in frozen French fried potatoes only.

The 37th CCFAC agreed to request information on the following provisions for BHA with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA. The 37th CCFAC specifically requested information to clarify whether some proposed uses are due to carry-over (e.g., 0.1.1.2, 01.7, 04.1.2.7, 04.1.2.9, 06.5).

Food Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200	mg/kg	Notes 15. ¹² , 88. ¹³ . & 130. ¹⁴ .	3
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15, 88 & 130	3
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 & 130	6
01.5.1	milk powder and cream powder (plain)	200	mg/kg	Notes 15 & 130	6
01.5.2	milk and cream powder analogues	100	mg/kg	Notes 15 & 130	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2	mg/kg	Notes 15 & 130	6
02.0	fats and oils, and fat emulsions	200	mg/kg	Notes 15 & 130	6
02.2.1.2	margarine and similar products	200	mg/kg	Notes 15 & 130	Adopte
02.2.2	emulsions containing less than 80% fat	200	mg/kg	Notes 15 & 130	Adopte
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15 & 130	Adopte
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15 & 130	Adopte
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Notes 15 & 130	6
04.1.2.2	dried fruit	200	mg/kg	Notes 15 & 130	6
04.1.2.7	candied fruit	32	mg/kg	Notes 15 & 130	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2	mg/kg	Notes 15 & 130	6
04.1.2.12	cooked fruit	100	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	200	mg/kg	Notes 15 & 130	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	750	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2	mg/kg	Notes 15 & 130	6
07.0	bakery wares	200	mg/kg	Notes 15 & 130	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	1000	mg/kg	Notes 15 & 130	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.3	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6

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Note 15: Fat or oil basis.

Note 88: Carryover from the ingredient.

Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

BUTYLAT	BUTYLATED HYDROXYANISOLE (BHA), INS 320 (Antioxidant)							
Food Cat	Food Category	Max	Level	Comments	Step			
No.								
09.4	fully preserved, including canned or fermented fish	200	mg/kg	Notes 15 & 130	6			
	and fish products, including molluscs, crustaceans,							
	and echinoderms							
10.4	egg-based desserts (e.g., custard)	2	mg/kg	Notes 15 & 130	6			
11.4	other sugars and syrups (e.g., xylose, maple syrup,	20	mg/kg	Notes 15 & 130	6			
	sugar toppings)							
12.5	soups and broths	200	mg/kg	Notes 15 & 130	6			
12.8	yeast and like products	1000	mg/kg	Notes 15 & 130	6			
13.6	food supplements	400	mg/kg	Notes 15 & 130	6			
14.1.4	water-based flavoured drinks, including "sport,"	1000	mg/kg	Notes 15 & 130	6			
	"energy," or "electrolyte" drinks and particulated							
	drinks							

Request for Comment - Butylated Hydroxyanisole (BHA), INS 320)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of BHA in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions for adoption at Step 8, for each of the food categories above, please comment on
 - a) The technological need for an antioxidant;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether you support the 38th CCFAC endorsing these provisions for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

BUTYLATED HYDROXYTOLUENE (BHT) (INS 321)

The 28th CAC has endorsed several provisions in the GSFA for the use of BHT.

The 29th CCFAC requested that JECFA perform intake assessments for BHT based on the pending levels of maximum use in the GSFA. BHT was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st JECFA (1998) reviewed national intake data on BHT.

The 51st JECFA's exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 fats and oils, and fat emulsions (type water-in-oil)
- 05.3 chewing gum
- 09.2 Processed fish and fish products, including molluscs, crustaceans and echinoderms

JECFA has assigned an ADI of 0-0.3 mg/kg bw for BHT.

The following are the pending provisions in the GSFA for BHT. The 37th CCFAC agreed to request information on the following provisions for BHT with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA.

	ED HYDROXYTOLUENE (BHT), INS 321 (Adjuvant,	Antioxic	lant)		
Food Cat	T. I.G.	3.5			g,
No. 01.1.2	Food Category	Max	Level	Comments Notes 15.15, 88.16 &	Step 3
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g.,	200	mg/kg	130. ¹⁷ .	3
	chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)			130	
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15, 88 & 130	3
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 & 130	6
01.5.1	milk powder and cream powder (plain)	200	mg/kg	Notes 15 & 130	6
01.5.2	milk and cream powder analogues	100	mg/kg	Notes 15 & 130	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	90	mg/kg	Notes 2, 15 & 130	6
02.1	fats and oils essentially free from water	200	mg/kg	Notes 15 & 130	6
02.2.1.1	butter and concentrated butter	200	mg/kg	Notes 15 & 130	6
02.2.1.2	margarine and similar products	500	mg/kg	Notes 15 & 130	6
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Notes 15 & 130	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	90	mg/kg	Notes 2, 15 & 130	6
04.1.2.12	cooked fruit	100	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	200	mg/kg	Notes 15 & 130	6
05.1.5	imitation chocolate, chocolate substitute products	200	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	750	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
06.1	whole, broken, or flaked grain, including rice	200	mg/kg	Notes 15 & 130	6
06.3	breakfast cereals, including rolled oats	50	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90	mg/kg	Notes 2, 15 & 130	6
07.0	bakery wares	200	mg/kg	Notes 15 & 130	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Notes 15 & 130	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Notes 15 & 130	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	1000	mg/kg	Notes 15 & 130	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.3	semi-preserved fish and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Notes 15 & 130	6
10.4	egg-based desserts (e.g., custard)	90	mg/kg	Notes 2, 15 & 130	6
	, 50 / /		<u> </u>		

¹⁵ **Note 15:** Fat or oil basis.

¹⁶ **Note 88:** Carryover from the ingredient.

¹⁷ Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310)

BUTYLAT	BUTYLATED HYDROXYTOLUENE (BHT), INS 321 (Adjuvant, Antioxidant)						
Food Cat							
No.	Food Category	Max	Level	Comments	Step		
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	20	mg/kg	Notes 15 & 130	6		
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	200	mg/kg	Notes 15 & 130	6		
12.5	soups and broths	200	mg/kg	Notes 15 & 130	6		
12.6	sauces and like products	200	mg/kg	Notes 15 & 130	6		
13.6	food supplements	400	mg/kg	Notes 15 & 130	6		
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Notes 15 & 130	6		
15.0	ready-to-eat savouries	200	mg/kg	Notes 15 & 130	6		

Request for Comment - Butylated Hydroxytoluene (BHT), INS 321)

- Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of BHT in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - The technological need for an antioxidant;
 - Whether the proposed maximum use level is justified to achieve the intended technical need; b)
 - Whether this level is safe; and c)
 - Whether you support endorsement of these provisions for adoption at Step 8 or you support d) discontinuing further work on these provisions.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

TERTIARY BUTYLHYDROXYQUINONE (TBHQ) (INS 319)

The 28th CAC has adopted several provisions in the GSFA for the use of TBHQ.

The 29th CCFAC requested that JECFA perform intake assessments for TBHQ based on the pending levels of maximum use in the GSFA. TBHQ was identified for JECFA exposure assessment because several delegations expressed concern that the draft provisions for these additives may contribute significantly to their intake exceeding their ADI. The 51st. JECFA (1998) reviewed national intake data on TBHO.

The 51st JECFA's exposure assessment identified the following for closer scrutiny by the CCFAC.

- 02.0 Fats and oils, and fat emulsions (type water-in-oil)
- 09.2 Processed fish and fish products, including molluscs, crustaceans and echinoderms
- 14.1.4 Water-based flavoured drinks, including "sport" "energy" or "electrolyte" drinks and particulated drinks

JECFA has assigned an ADI of 0-0.7 mg/kg bw for TBHQ.

The following are the pending provisions in the GSFA for TBHQ. The 37th CCFAC agreed to request information on the following provisions for TBHQ with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA.

TERTIARY BUTYL HYDROXYQUINONE (TBHQ), INS 319 (Antioxidant)							
Food Cat No.	Food Category	Max	Level	Comments	Step		
01.3.1	condensed milk (plain)	200	mg/kg	Notes 15.18. & 130.19.	3		
01.3.1	condensed milk (plain)	100	mg/kg	Notes 15, 88 ²⁰ . & 130	6		

Note 15: Fat or oil basis.

19 Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

²⁰ **Note 88:** Carryover from the ingredient.

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	Y BUTYL HYDROXYQUINONE (TBHQ), INS 319 (A)	ntioxida	nt)	T	
Food Cat No.	Food Category	Max	Level	Comments	Ston
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured	200	mg/kg	Notes 15 & 130	Step 6
01.7	yoghurt)	200	Ilig/Kg	Notes 13 & 130	0
02.0	fats and oils, and fat emulsions	200	mg/kg	Notes 15 & 130	6
02.1	fats and oils essentially free from water	200	mg/kg	Notes 15 & 130	Adopted
02.2.1.2	margarine and similar products	200	mg/kg	Notes 15 & 130	Adopted
02.2.1.3	blends of butter and margarine	200	mg/kg	Notes 15 & 130	Adopted
02.2.2	emulsions containing less than 80% fat	200	mg/kg	Notes 15 & 130	Adopted
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	Notes 15 & 130	Adopted
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	200	mg/kg	Notes 15 & 130	Adopted
03.0	edible ices, including sherbet and sorbet	200	mg/kg	Notes 15 & 130	6
04.1.2.2	dried fruit	200	mg/kg	Notes 15 & 130	6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	200	mg/kg	Notes 15 & 130	6
05.1.4	cocoa and chocolate products	500	mg/kg	Notes 15 & 130	6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200	mg/kg	Notes 15 & 130	6
05.3	chewing gum	750	mg/kg	Note 130	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200	mg/kg	Notes 15 & 130	6
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg	Notes 15 & 130	3
07.1.1	breads and rolls	200	mg/kg	Notes 15 & 130	6
07.1.2	crackers, excluding sweet crackers	200	mg/kg	Notes 15 & 130	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	200	mg/kg	Notes 15 & 130	6
07.1.4	bread-type products, including bread stuffing and bread crumbs	200	mg/kg	Notes 15 & 130	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Notes 15 & 130	6
08.3	processed comminuted meat, poultry, and game products	100	mg/kg	Notes 15 & 130	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	1000	mg/kg	Notes 15 & 130	6
12.4	mustards	200	mg/kg	Notes 15 & 130	6
12.5	soups and broths	200	mg/kg	Notes 15 & 130	6
12.5.2	mixes for soups and broths	200	mg/kg	Notes 15 & 130	Adopted
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg	Notes 15 & 130	6

Request for Comment - Tertiary Butyl Hydroxyquinone (TBHQ), (INS 319)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on these provisions for the use of TBHQ in the GSFA.
- 2) If you support endorsement of these provisions at Step 8, for each of the food categories above, please comment on
 - a) The technological need for an antioxidant;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (DATEM) (INS 472E)

The 23rd CAC (1999) adopted the inclusion of tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) in Table 3 of the GSFA.

The 57th JECFA (2001) withdrew the ADI for tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f) due to its specifications being combined with diacetyltartaric and fatty acid esters of glycerol (DATEM, INS 472e). As a result, the 34th CCFAC agreed that the listing for this additive (472f) in Table 3 should be deleted.

The 57th JECFA assigned a temporary grouped ADI of 0-50 mg/kg bw for both DATEM (INS 472e), and tartaric, acetic and fatty acid esters of glycerol, mixed (INS 472f).

According to the JECFA monograph for DATEM (472e), the 57th JECFA had unresolved questions that arose from a 2-year study in rats. The groups treated with DATEM were apparently compared with controls fed diets containing monoglyceride. An assessment of whether some of the adverse effects were treatment-related would require comparisons of the groups treated with DATEM with both untreated and monoglyceride-treated control groups and the control groups with one another. In the absence of additional data on the incidence of myocardial fibrosis and adrenal medullary hyperplasia in animals at the low and intermediate doses, no NOEL could be identified in the long-term study. Thus, the 57th JECFA decided to make the previous ADI of 0–50 mg/kg bw temporary until 2003, pending submission of this additional information.

The 61st JECFA (2003) assigned an ADI of 50 mg/kg for INS 472e.

The 34th CCFAC agreed to combine the provisions for INS 472e and 472f under "DATEM." The 37th CCFAC agreed to revoke the INS number for 472f, since it was no longer necessary.

The 28th CAC has endorsed several provisions in the GSFA for the use of DATEM.

The 37th CCFAC agreed to request information on the following provisions for DATEM with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA. The Committee specifically requested clarification on the use in glazes in meat (08.0) and fish (09.0) categories.

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (INS 472e) (Emulsifier, Sequestrant, Stabilizer)						
Food	Food Category	Max	Level	Comments	Step	
Cat No.						
01.1.1.2	buttermilk (plain)	5000	mg/kg		3	
01.4	cream (plain) and the like	5000	mg/kg		6	
01.5.1	milk powder and cream powder (plain)	10000	mg/kg		6	
01.6.1	unripened cheese	10000	mg/kg		3	
02.1	fats and oils essentially free from water	10000	mg/kg		6	
02.2	fat emulsions mainly of type water-in-oil	10000	mg/kg		6	
03.0	edible ices, including sherbet and sorbet	10000	mg/kg		3	
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		6	
04.1.1.2	surface-treated fresh fruit	10000	mg/kg	Note 16.21.	3	
04.1.2.12	cooked fruit	2500	mg/kg		3	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and	10000	mg/kg	Note 16	3	
	fungi, roots and tubers, pulses and legumes, and aloe vera),					
	seaweeds, and nuts and seeds					
06.2	flours and starches (including soybean powder)	5000	mg/kg		6	
06.4.2	dried pastas and noodles and like products	10000	mg/kg		6	
07.0	bakery wares	20000	mg/kg		3	
07.0	bakery wares	10000	mg/kg		6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	10000	mg/kg	Note 16	3	
08.1.2	fresh meat, poultry, and game, comminuted	10000	mg/kg		3	
08.2.1	non-heat treated processed meat, poultry, and game products	10000	mg/kg		3	
	in whole pieces or cuts					
08.2.2	heat-treated processed meat, poultry, and game products in	10000	mg/kg		3	
	whole pieces or cuts					
08.2.3	frozen processed meat, poultry, and game products in whole	10000	mg/kg	Note 16	3	
	pieces or cuts					
08.3.1	non-heat treated processed comminuted meat, poultry, and	10000	mg/kg		3	

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (INS 472e) (Emulsifier, Sequestrant, Stabilizer)							
Food Cat No.	Food Category	Max	Level	Comments	Step		
	game products						
08.3.2	heat-treated processed comminuted meat, poultry, and game products	10000	mg/kg		3		
08.3.3	frozen processed comminuted meat, poultry, and game products	10000	mg/kg	Note 16	3		
08.4	edible casings (e.g., sausage casings)	10000	mg/kg		3		
09.1	fresh fish and fish products, including molluses, crustaceans, and echinoderms	10000	mg/kg	Note 16	3		
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	10000	mg/kg		3		
09.2.2	frozen battered fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms	10000	mg/kg	Note 16	3		
09.2.3	frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	10000	mg/kg	Note 16	3		
09.2.4	cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms	10000	mg/kg		3		
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	10000	mg/kg		3		
09.3	semi-preserved fish and fish products, including molluses, crustaceans, and echinoderms	10000	mg/kg		3		
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	5000	mg/kg		3		
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		3		
12.1.2	salt substitutes		GMP		6		
12.2.1	herbs and spices		GMP		6		
12.3	vinegars	1000	mg/kg		3		
13.1.1	infant formulae	5000	mg/kg		3		
13.1.2	follow-up formulae	5000	mg/kg		3		
14.1.2.2	vegetable juice	5000	mg/kg		3		
14.1.2.4	concentrates for vegetable juice	5000	mg/kg		3		
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	mg/kg		3		

Request for Comment - Diacetyltartaric and Fatty Acid Esters of Glycerol (INS 472e)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of Diacetyltartaric and Fatty Acid Esters of Glycerol in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions for adoption at Step 8, for each of the food categories above, please comment on
 - a) The technological need for an emulsifier, sequestrant, or stabilizer;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need,
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 37th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

SULFITES (INS 220, 221, 222, 223, 224, 225, 227, 228, 539)

The 28th CAC has adopted several provisions in the GSFA for the use of sulfites.

The 22nd JECFA (1978) assigned a group ADI of 0.7 mg/kg bw/d for sulfites (Sulfur Dioxide (220), Sodium Sulfite (221), Sodium Hydrogen Sulfite (222), Sodium Metabisulfite (223), Potassium Metabisulfite (224), Potassium Sulfite (225), Calcium Hydrogen Sulfite (227), Potassium Hydrogen Sulfite (228), and Sodium Thiosulfate (539).

The 29th CCFAC requested that JECFA perform intake estimates for sulfites based on the pending levels of maximum use in the GSFA. The 51st JECFA (1998) concluded that the mean intake calculated using the maximum levels of use in the GSFA and national food consumption data exceeded the ADI of 0-0.7 mg/kg bw for the three Members that submitted such data. In national data submitted by six Members, estimates of mean intake of sulfites did not exceed the ADI. The potential exists for consumers of high levels of sulfites to exceed the ADI, but the available data were insufficient to estimate the number of such consumers or the magnitude and duration of intake above the ADI.

The JECFA identified the following food categories as contributing significantly to intake of sulfites:

- 4.1.2.2 (dried fruit), 5000 mg/kg
- 4.1.2.5 (jams, jellies and marmalades); 3000 mg/kg
- 4.1.2.8 (fruit preparations, including pulp and fruit toppings); 3000 mg/kg
- 4.2.2.2 (dried vegetables); 5000 mg/kg
- 4.2.2.5 (vegetable, nut and seed purees and spreads); 2000 mg/kg
- 11.1 (white and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose, sugar solutions, and syrups and (partially) inverted sugars, including molasses, treacle and sugar toppings); 500 mg/kg
- 14.1.2.3 (concentrates (liquid or solid) for fruit juices); 2000 mg/kg,
- 14.2.3 (wines); 350 mg/kg
- 14.2.4 (fruit wines); 300 mg/kg

It should be noted that the food category system and some of the maximum limits indicated above have been amended by the CCFAC since the 51st JECFA.

The 37th CCFAC agreed to request information on the following provisions for sulfites with the understanding that if this information was not provided, the 38th CCFAC would discontinue further consideration of these provisions in the GSFA. The 37th CCFAC specifically requested information to clarify the use levels reported in the Note to food category 11.1.3.

Stabilizer) Food Cat	Food Category	Max	Level	Comments	Step
No.	Food Category	Max	Level	Comments	Всер
01.6.4.1	plain processed cheese	300	mg/kg	Note 44.22	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg	Note 44	6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	50	mg/kg	Note 44	3
03.0	edible ices, including sherbet and sorbet	100	mg/kg	Note 44	6
04.1.1.2	surface-treated fresh fruit	1000	mg/kg	Note 44	3
04.1.1.2	surface-treated fresh fruit	30	mg/kg	Note 44	6
04.1.2.1	frozen fruit	500	mg/kg	Note 44	6
04.1.2.2	dried fruit	3000	mg/kg	Note 44	6
04.1.2.3	fruit in vinegar, oil, or brine	350	mg/kg	Note 44	6
04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	Note 44	6
04.1.2.5	jams, jellies and marmalades	3000	mg/kg	Note 44	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg	Note 44	6
04.1.2.7	candied fruit	350	mg/kg	Note 44	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000	mg/kg	Note 44	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	750	mg/kg	Note 44	6
04.1.2.10	fermented fruit products	350	mg/kg	Note 44	6

mg/kg

Note 44

6

04.1.2.11

fruit fillings for pastries

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SULFITES (INS 220, 221, 222, 223, 224, 225, 227, 228, 539) (Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant,

No. 04.2.1.3		I			_
04.2.1.3	and described an	500	/1	NI-4 44 P-	
	peeled, cut or shredded fresh vegetables (including	500	mg/kg	Notes 44 & 76. ²³	6
	mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds			/ 0	
04.2.2.1	// /	750	ma/lra	Note 44	-
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and	750	mg/kg	Note 44	6
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and	2500	mg/kg	Notes 44 &	6
04.2.2.2	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts	2300	mg/kg	105.24	6
	and seeds			103	
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	750	mg/kg	Note 44	6
04.2.2.3	pulses and legumes, and aloe vera) and seaweeds in vinegar,	750	mg/kg	11010 44	
	oil, brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	750	mg/kg	Note 44	6
0 1.2.2. 1	(including mushrooms and fungi, roots and tubers, pulses and	, 50	1118/118	11000	
	legumes, and aloe vera), and seaweeds				
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers,	750	mg/kg	Note 44	6
01.2.2.3	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	purees and spreads (e.g., peanut butter)				
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,	800	mg/kg	Note 44	6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces,				
	candied vegetables) other than food category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots	1000	mg/kg	Note 44	6
	and tubers, pulses and legumes, and aloe vera), and seaweed				
	products, excluding fermented soybean products of food				
	category 12.10				
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi,	750	mg/kg	Note 44	6
	roots and tubers, pulses and legumes, and aloe vera), and				
	seaweeds				
05.2	confectionery including hard and soft candy, nougat, etc. other	100	mg/kg	Note 44	6
	than food categories 05.1, 05.3 and 05.4				
05.3	chewing gum	150	mg/kg	Note 44	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit)	100	mg/kg	Note 44	6
	and sweet sauces				
06.2.1	flours	900	mg/kg	Note 44	6
06.2.2	starches	500	mg/kg	Note 44	6
06.4.3	pre-cooked pastas and noodles and like products	20	mg/kg	Note 44	6
07.1.1	breads and rolls	100	mg/kg	Note 29 ²⁵ .	6
07.1.3	other ordinary bakery products (e.g., bagels, pita, English	50	mg/kg	Note 44	6
	muffins)				
07.1.4	bread-type products, including bread stuffing and bread	500	mg/kg	Note 44	6
0.7.0	crumbs			77	_
07.2	fine bakery wares (sweet, salty, savoury) and mixes	300	mg/kg	Note 44	6
08.1.2	fresh meat, poultry, and game, comminuted	450	mg/kg	Note 44	6
08.3	processed comminuted meat, poultry, and game products	500	mg/kg	Note 44	6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 44	6
09.1.2	fresh molluscs, crustaceans, and echinoderms	150	mg/kg	Note 44	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses,	300	mg/kg	Note 44	6
00.0.1.5	crustaceans, and echinoderms			37	
09.2.4.2 09.2.5	cooked molluscs, crustaceans, and echinoderms	50	mg/kg	Note 44	6
	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	200	mg/kg	Note 44	6

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Note 76: Use in potatoes only.

²⁴ Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg. Note 29: Reporting basis not specified.

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SULFITES (INS 220, 221, 222, 223, 224, 225, 227, 228, 539) (Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant,

Stabilizer)							
Food Cat	Food Category	Max	Level	Comments	Step		
No.							
09.4	fully preserved, including canned or fermented fish and fish	300	mg/kg	Note 44	6		
	products, including molluscs, crustaceans, and echinoderms						
11.1.3	soft white sugar, soft brown sugar, glucose syrup, dried	20	mg/kg	Notes 44 &	6		
	glucose syrup, raw cane sugar			111.26			
11.1.4	lactose	20	mg/kg	Note 44	6		
11.2	brown sugar excluding products of food category 11.1.3	40	mg/kg	Note 44	3		
11.3	sugar solutions and syrups, also (partially) inverted, including	500	mg/kg	Note 44	6		
	treacle and molasses, excluding products of food category 11.1.3						
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar	40	mg/kg	Note 44	6		
	toppings)						
12.1.1	salt	1000	mg/kg	Note 29	6		
12.2.2	seasonings and condiments	500	mg/kg	Note 44	3		
12.2.2	seasonings and condiments	200	mg/kg	Note 44	6		
12.3	vinegars	200	mg/kg	Note 44	6		
12.4	mustards	250	mg/kg	Notes 44 & 106 ²⁷	6		
12.5	soups and broths	1000	mg/kg	Note 44	6		
12.6	sauces and like products	300	mg/kg	Note 44	6		
12.9.5	other protein products	500	mg/kg	Note 44	6		
14.1.2.2	vegetable juice	500	mg/kg	Note 44	6		
14.1.2.4	concentrates for vegetable juice	70	mg/kg	Note 44	6		
14.1.3.2	vegetable nectar	50	mg/kg	Note 44	6		
14.1.3.4	concentrates for vegetable nectar	70	mg/kg	Note 44	6		
14.1.4.1	carbonated water-based flavoured drinks	115	mg/kg	Note 44	6		
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	250	mg/kg	Note 44	6		
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	350	mg/kg	Note 44	6		
14.2.1	beer and malt beverages	100	mg/kg	Note 44	6		
14.2.2	cider and perry	350	mg/kg	Note 44	6		
14.2.3	grape wines	350	mg/kg	Notes 44 & 103 ²⁸	6		
14.2.4	wines (other than grape)	350	mg/kg	Note 44	6		
14.2.5	mead	350	mg/kg	Note 44	6		
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg	Note 44	6		
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350	mg/kg	Note 44	6		
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50	mg/kg	Note 44	6		
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500	mg/kg	Note 44	6		
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg	Note 44	6		

Note 111: Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.

²⁷ Note 106: Except for use in Dijon mustard at 500 mg/kg.

²⁸ Note 103: Except for use in special white wines at 400 mg/kg.

Request for Comment - Sulfites (INS 220, 221, 222, 223, 224, 225, 227, 228, 539)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of sulfites in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions for adoption at Step 8, for each of the food categories above, please comment on
 - a) The technological need for an acidity regulator, adjuvant, antioxidant, bleaching agent (not for flour), flour treatment agent, firming agent, preservative, sequestrant, or stabilizer;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

BRILLIANT BLUE FCF (INS 133)

The 28th CAC has adopted several provisions in the GSFA for the use of brilliant blue FCF.

The 13th JECFA (1969) assigned an ADI of 12.5 mg/kg bw/d for brilliant blue FCF.

The 37th CCFAC agreed to request information on the following provisions for brilliant blue FCF in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC requested clarification of the use in category 16.0 in the food itself as compared to its presence from carryover.

BRILLIA	BRILLIANT BLUE FCF (INS 133) (Colour)							
Food Cat	Food Category	Max	Level	Comments	Step			
No.				20				
01.6.1	unripened cheese	200	mg/kg	Note 3.29.	3			
01.6.3	whey cheese	200	mg/kg	Note 3	3			
01.6.4	processed cheese	200	mg/kg		6			
01.6.5	cheese analogues	200	mg/kg	Note 3	3			
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3			
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16.30.	6			
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6			
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6			
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6			
04.1.2.7	candied fruit	200	mg/kg		6			
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6			
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500	mg/kg	Note 16	6			
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6			
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6			
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6			
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500	mg/kg		3			
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		3			

Note 3: Surface treatment.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

BRILLIAN	BRILLIANT BLUE FCF (INS 133) (Colour)							
Food Cat	Food Category	Max	Level	Comments	Step			
No.								
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6			
05.1.4	cocoa and chocolate products	300	mg/kg		3			
05.1.4	cocoa and chocolate products	100	mg/kg		6			
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		3			
05.1.5	imitation chocolate, chocolate substitute products	100	mg/kg		6			
07.1	bread and ordinary bakery wares	100	mg/kg		6			
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6			
08.0	meat and meat products, including poultry and game	500	mg/kg	Note 16	6			
09.2.4.1	cooked fish and fish products	500	mg/kg		6			
09.2.4.2	cooked molluscs, crustaceans, and echinoderms	250	mg/kg		6			
09.2.5	smoked, dried, fermented, and/or salted fish and fish products,	500	mg/kg	Note 22.31	6			
	including molluscs, crustaceans, and echinoderms							
09.3.4	semi-preserved fish and fish products, including molluses,	500	mg/kg		6			
	crustaceans, and echinoderms (e.g., fish paste), excluding							
	products of food categories 09.3.1 - 09.3.3							
12.2.2	seasonings and condiments	500	mg/kg		6			
12.4	mustards	300	mg/kg		6			
12.5	soups and broths	300	mg/kg		6			
12.6	sauces and like products	500	mg/kg		6			
12.9.5	other protein products	100	mg/kg		6			
14.2.1	beer and malt beverages	200	mg/kg		3			
16.0	composite foods - foods that could not be placed in categories 01 - 15	100	mg/kg	Note 2.32.	6			

Request for Comment - Brilliant Blue FCF (INS 133)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of brilliant blue FCF in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour:
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CANTHAXANTHIN (INS 161G)

The 28th CAC has adopted one provision for the use of canthaxanthin in the GSFA.

The JECFA (1995) assigned an ADI of 0.03 mg/kg bw/d for canthaxanthin.

The 30th CCFAC requested that JECFA perform intake estimates for canthaxanthin based on the pending levels of maximum use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that the dietary intake of canthaxanthin exceeded the ADI of 0-0.03 mg/kg bw. Indirect exposure through the use of canthaxanthin as a colourant in animal feeds is the major source of canthaxanthin in food. However, JECFA concluded that long-term intake of canthaxanthin is unlikely to exceed the ADI.

The 37th CCFAC agreed to request information on the following provisions for canthaxanthin in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC specifically requested numerical use levels for uses reported as GMP.

Note 22: For use in smoked fish products only.

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Previous recommendations by the Quality Control Working Group indicate that work on the provision for canthaxanthin in food category 01.7 should be discontinued. This recommendation is indicated in strikethrough font below.

Food	XANTHIN (INS 161g) (Colour)				
Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate		GMP		6
	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)				
01.6	cheese and analogues		GMP		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)		GMP		6.
02.0	fats and oils, and fat emulsions		GMP		6
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts		GMP		6
04.1.2.11	fruit fillings for pastries		GMP		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	8.2	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce		GMP		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		GMP		6
06.3	breakfast cereals, including rolled oats	50	mg/kg		3
06.3	breakfast cereals, including rolled oats	35	mg/kg		6
06.4.2	dried pastas and noodles and like products		GMP		6
06.4.3	pre-cooked pastas and noodles and like products		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP		6
07.0	bakery wares		GMP		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	100	mg/kg		6
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94.33	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg	Note 118.34.	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	15	mg/kg		6
09.2.1	frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms		GMP		6
09.2.4.1	cooked fish and fish products	200	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms		GMP		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms		GMP	Note 22.35.	6
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	100	mg/kg		6
10.4	egg-based desserts (e.g., custard)		GMP		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3		GMP		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6
12.2.2	seasonings and condiments		GMP		6

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

Note 22: For use in smoked fish products only.

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CANTHA	XANTHIN (INS 161g) (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
12.5.2	mixes for soups and broths	100	mg/kg		6
12.6	sauces and like products	100	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	5	mg/kg		6
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg		6
14.2.1	beer and malt beverages	5	mg/kg		6
14.2.3	grape wines	5	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	5	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6
16.0	composite foods - foods that could not be placed in categories 01 - 15		GMP	Note 2 ³⁶ .	6

Request for Comment - Canthaxanthin (INS 161g)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of canthaxanthin in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CARMINES (INS 120)

The 28th CAC has adopted several provisions in the GSFA for the use of carmines.

At the 55th meeting of the JECFA, (2000), the 1982 ADI of 0-5 mg/kg bw/d for carmines, as ammonium carmine or the equivalent of calcium, potassium and sodium salts was maintained.

The 37th CCFAC agreed to request information on the following provisions for carmine in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC specifically requested clarification of the use levels reported, since they may be for either cochineal extract or carminic acid, each of which have different amounts of the colouring principle.

CARMINES (INS 120) (Colour)								
Food Cat	Food Category	Max	Level	Comments	Step			
No.								
01.6.1	unripened cheese		GMP	Note 3.37	6			
01.6.2.2	rind of ripened cheese		GMP		6			
01.6.3	whey cheese		GMP	Note 3	6			
01.6.5	cheese analogues		GMP	Note 3	6			
02.2.1.3	blends of butter and margarine	500	mg/kg		3			
02.2.2	emulsions containing less than 80% fat	500	mg/kg		3			
02.3	fat emulsions mainly of type oil-in-water, including mixed	500	mg/kg					
	and/or flavoured products based on fat emulsions				6			

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

14.2.7

3

6

Food Cat	Food Category	Max	Level	Comments	Step
No.					•
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	500	mg/kg		
	pulses and legumes, and aloe vera) and seaweeds in vinegar,				
	oil, brine, or soy sauce				6
05.3	chewing gum	1020	mg/kg		6
06.4.2	dried pastas and noodles and like products	100	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		3
07.1	bread and ordinary bakery wares		GMP		6
07.1.4	bread-type products, including bread stuffing and bread	500	mg/kg		
	crumbs				3
09.2.1	frozen fish, fish fillets, and fish products, including molluscs,	100	mg/kg	Note 85.38	
	crustaceans, and echinoderms				3
09.2.2	frozen battered fish, fish fillets, and fish products, including	500	mg/kg	Note 16 ³⁹ .	
	molluses, crustaceans, and echinoderms				6
09.2.2	frozen battered fish, fish fillets, and fish products, including	100	mg/kg		
	molluses, crustaceans, and echinoderms				3
09.2.4.3	fried fish and fish products, including molluses, crustaceans,	500	mg/kg	Note 16	
	and echinoderms				6
09.2.4.3	fried fish and fish products, including molluses, crustaceans,	150	mg/kg		
	and echinoderms				3
14.1.4	water-based flavoured drinks, including "sport," "energy," or	1000	mg/kg		
	"electrolyte" drinks and particulated drinks				6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and	500	mg/kg		
	I control of the cont				

Request for Comment - Carmines (INS 120)

1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of carmines in the GSFA if no additional information is provided to the 38th CCFAC.

200

mg/kg

- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CAROTENES, VEGETABLE (INS 160aii)

The 28th CAC has adopted several provisions in the GSFA for the use of vegetable carotenes.

spirituous cooler-type beverages, low alcoholic refreshers)

spirituous cooler-type beverages, low alcoholic refreshers)

aromatized alcoholic beverages (e.g., beer, wine and

The 41st JECFA (1993) determined vegetable carotenes to be acceptable for use as a colour, provided the level of use does not exceed the level normally found in vegetables.

The 37th CCFAC agreed to request information on the following provisions for vegetable carotenes in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC requested clarification as to whether the use levels in food categories 04.1.2.8, 04.1.2.11 and 16.0 are due to carry-over or direct addition to the food.

Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

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	NES, VEGETABLE (160aii), (Colour)	T		T	1
Food Cat No.	Food Category	Max	Level	Comments	Step
01.4	cream (plain) and the like	1000	mg/kg		3
01.6.3	whey cheese	1000	mg/kg	Note 3.40.	3
02.2.1.2	margarine and similar products	1000	mg/kg		3
02.2.1.2	margarine and similar products	26	mg/kg		Adopted
04.1.1.2	surface-treated fresh fruit		GMP	Note 16.41	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	4	mg/kg		6
04.1.2.11	fruit fillings for pastries	4	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1320	mg/kg		3
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3
05.1.4	cocoa and chocolate products	1000	mg/kg		3
05.1.4	cocoa and chocolate products	500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	1000	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6
06.4.2	dried pastas and noodles and like products	1000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares		GMP		3
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	20	mg/kg	Note 117 ⁴²	6
09.1.1	fresh fish		GMP	Note 50 ⁴³ .	6
09.1.2	fresh molluses, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms		GMP	Note 95.44.	6
09.2.4.1	cooked fish and fish products	1000	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	500	mg/kg		3
12.10.3	fermented soybean paste (e.g., miso)		GMP		6
13.1.3	formulae for special medical purposes for infants	30	mg/kg	Note 84 ⁴⁵ .	3
14.1.2.2	vegetable juice	2000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	2000	mg/kg		3
14.1.3.2	vegetable nectar	2000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1000	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	2000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	1000	mg/kg		3

⁴⁰ Note 3: Surface treatment.

⁴¹ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

⁴² Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

⁴³ **Note 50:** For use in fish roe only.

⁴⁴ Note 95: For use in surimi and fish roe products only.

Note 84: For infants over 1 year of age only.

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Request for Comment - Carotenes, Vegetable (INS 160aii)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of vegetable carotenes in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CHLOROPHYLLS, COPPER COMPLEXES (INS 141i & 141ii)

The 28th CAC has adopted several provisions in the GSFA for the use of chlorophylls, copper complexes.

The 13th JECFA (1969) assigned an ADI of 15 mg/kg bw/d for chlorophylls, copper complexes (141i & 141ii).

The 37th CCFAC agreed to request information on the following provisions for vegetable carotenes in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC also requested that all use levels be expressed "as copper."

	PHYLLS, COPPER COMPLEXES (INS 141i & 141ii) (Colour)	3.6	T 1	a .	G ₄
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate	50	mg/kg		3
	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)				
01.6.1	unripened cheese	50	mg/kg		3
01.6.2.1	ripened cheese, includes rind	50	mg/kg		3
01.6.2.1	ripened cheese, includes rind	15	mg/kg		6
01.6.2.2	rind of ripened cheese	75	mg/kg		3
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	50	mg/kg		3
01.6.3	whey cheese	50	mg/kg		3
01.6.4	processed cheese	50	mg/kg		3
01.6.5	cheese analogues	50	mg/kg		3
01.6.6	whey protein cheese	50	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6
02.0	fats and oils, and fat emulsions		GMP		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	500	mg/kg		3
03.0	edible ices, including sherbet and sorbet	500	mg/kg		3
03.0	edible ices, including sherbet and sorbet	200	mg/kg		6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16.46.	6
04.1.2.1	frozen fruit	100	mg/kg	Note 62 ⁴⁷ .	6
04.1.2.2	dried fruit	100	mg/kg	Note 62	6
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food	150	mg/kg		6
04107	category 04.1.2.5	250	/1		2
04.1.2.7	candied fruit	250	mg/kg	21.4.62	3
04.1.2.7	candied fruit	100	mg/kg	Note 62	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg	Note 62	6

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note **62**: As copper.

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	PHYLLS, COPPER COMPLEXES (INS 141i & 141ii) (Colour)			T	
Food Cat	Food Category	Max	Level	Comments	Step
No.			CNTD	37 4 16	
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi,		GMP	Note 16	6
	roots and tubers, pulses and legumes, and aloe vera), seaweeds,				
04.2.2.1	and nuts and seeds	100	ma/lea	Note 62	6
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and	100	mg/kg	Note 62	0
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and	100	mg/kg	Notes 62 &	6
04.2.2.2	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and	100	IIIg/Kg	89 ⁴⁸	
	seeds			05	
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	500	mg/kg		6
	pulses and legumes, and aloe vera) and seaweeds in vinegar, oil,		88		
	brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	100	mg/kg	Note 62	6
	(including mushrooms and fungi, roots and tubers, pulses and				
	legumes, and aloe vera), and seaweeds				
05.1.2	cocoa mixes (syrups)	6.4	mg/kg	Note 62	3
05.1.3	cocoa-based spreads, including fillings	6.4	mg/kg	Note 62	3
05.1.4	cocoa and chocolate products	700	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	700	mg/kg		6
05.2.1	hard candy	700	mg/kg		6
05.2.2	soft candy	100	mg/kg		6
05.2.3	nougats and marzipans	100	mg/kg		6
05.3	chewing gum	700	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and	100	mg/kg		3
	sweet sauces				
06.3	breakfast cereals, including rolled oats	100	mg/kg		3
06.4.2	dried pastas and noodles and like products		GMP		6
06.4.3	pre-cooked pastas and noodles and like products		GMP		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca	75	mg/kg		3
	pudding)				
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca	6.4	mg/kg	Note 62	6
	pudding)				
07.1.4	bread-type products, including bread stuffing and bread crumbs	6.4	mg/kg	Note 62	3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	75	mg/kg		3
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones,		GMP		6
	and muffins)		G) ID		
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)		GMP	27.0.749	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses,		GMP	Note 95.49.	6
00.2.2	crustaceans, and echinoderms	10	/1		3
09.2.3	frozen minced and creamed fish products, including molluscs,	40	mg/kg		3
00.2.4.1	crustaceans, and echinoderms	20	/1	Note (2	-
09.2.4.1	cooked fish and fish products fried fish and fish products, including molluses, crustaceans, and	30 40	mg/kg	Note 62	6
09.2.4.3	echinoderms	40	mg/kg	Note 62	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products,	200	ma/lea		3
09.2.3	including molluses, crustaceans, and echinoderms	200	mg/kg)
09.2.5	smoked, dried, fermented, and/or salted fish and fish products,	40	mg/kg	Note 62	6
07.4.3	including molluses, crustaceans, and echinoderms	40	mg/Kg	11010 02	
09.3.1	fish and fish products, including molluses, crustaceans, and	40	mg/kg		3
U).J.1	echinoderms, marinated and/or in jelly	'0	1115/ Kg		
09.3.2	fish and fish products, including molluses, crustaceans, and	40	mg/kg		3
07.5.2	echinoderms, pickled and/or in brine	"	1115/115		
09.3.3	salmon substitutes, caviar, and other fish roe products	200	mg/kg		3

Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg. Note 95: For use in surimi and fish roe products only.

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Food Cat No.	Food Category	Max	Level	Comments	Step
09.3.4	semi-preserved fish and fish products, including molluses, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg		6
10.4	egg-based desserts (e.g., custard)	300	mg/kg	Note 2 ⁵⁰ .	3
12.2.2	seasonings and condiments	100	mg/kg		3
12.4	mustards		GMP		6
12.5.1	ready-to-eat soups and broths, including canned, bottled, and frozen	400	mg/kg		6
12.5.2	mixes for soups and broths	100	mg/kg		3
12.5.2	mixes for soups and broths	30	mg/kg	Note 127.51	6
12.6	sauces and like products	100	mg/kg		3
12.9.5	other protein products		GMP		6
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84 ⁵² .	3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6
13.6	food supplements		GMP		6
14.1.3.2	vegetable nectar		GMP		6
14.1.3.4	concentrates for vegetable nectar		GMP		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.2	cider and perry		GMP		6
14.2.4	wines (other than grape)		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		3

Request for Comment - Chlorophylls, Copper Complexes (INS 141i & 141ii)

- Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of chlorophyll copper complexes in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - The technological need for a colour; a)
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need
 - c) Whether this level is safe; and
 - Provide a recommendation for whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

⁵⁰ On dry ingredient, dry weight, dry mix or concentrate basis. Note 2:

Note 127: As served to the consumer.

Note 84: For infants over 1 year of age only.

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Appendix II

ERYTHROSINE (INS 127)

The 28th CAC has adopted one provision in the GSFA for the use of erythrosine.

The 36th JECFA (1990) assigned an ADI of 0.1 mg/kg bw/d for erythrosine.

The 30th CCFAC requested that JECFA perform intake assessments for erythrosine based on the pending levels of maximum use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that long-term intake of erythrosine is unlikely to exceed the ADI, as erythrosine would be used in only a limited number of foods. However, they noted that the intake of erythrosine could exceed the ADI of 0-0.1 mg/kg bw if the maximum limits proposed in the draft GSFA were widely adopted at the national level.

The 37th CCFAC agreed to request information on the following provisions for erythrosine in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions.

ERYTHR	OSINE (INS 127) (Colour)				
Food					
Cat No.	Food Category	Max	Level	Comments	Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg	Notes 5.53. & 72.54.	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats	300	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		6
04.1.2.5	jams, jellies and marmelades	400	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	300	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6
05.3	chewing gum	200	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.1	fresh meat, poultry, and game	30	mg/kg	Notes 3.55. & 4.56.	3

Note 5: Used in raw materials for manufacture of the finished food.

Note 72: Ready-to-eat basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

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	COSINE (INS 127) (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
08.2	processed meat, poultry, and game products in whole pieces or cuts	30	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	30	mg/kg		6
08.4	edible casings (e.g., sausage casings)	3000	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	300	mg/kg		6
09.2.4.1	cooked fish and fish products	300	mg/kg		6
09.2.4.3	fried fish and fish products, including molluscs, crustaceans, and echinoderms	300	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	300	mg/kg		6
09.3.3	salmon substitutes, caviar, and other fish roe products	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	1500	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	300	mg/kg		6
10.1	fresh eggs	300	mg/kg	Note 4	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	300	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300	mg/kg		6
12.9.5	other protein products	100	mg/kg	Note 92.57.	6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	300	mg/kg	Note 2 ⁵⁸ .	6

Request for Comment - Erythrosine (INS 127)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of erythrosine in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need, and
 - c) Whether this level is safe;
 - d) Whether these provisions should be endorsed by the 37th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

Note 92: On the weight of the protein before re-hydration.

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

GRAPE SKIN EXTRACT (INS 163ii)

The 26th JECFA (1982) assigned an ADI of 2.5 mg/kg bw/d for grape skin extract.

The 37th CCFAC agreed to request information on the following provisions for grape skin extract in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC specifically requested information on the reporting basis for grape skin extract.

GRAPE SI	KIN EXTRACT (INS 163ii) (Colour)				
Food Cat	Food Category	Max	Level	Comments	Step
No.		1500	/1		
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate	1500	mg/kg		3
01.2.2	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1.500	/1		2
01.3.2	beverage whiteners	1500	mg/kg		3
01.4	cream (plain) and the like	1500	mg/kg		3
01.5.2	milk and cream powder analogues	1500	mg/kg		3
01.6.1	unripened cheese	1000	mg/kg		3
01.6.2.1	ripened cheese, includes rind	125	mg/kg		6
01.6.2.2	rind of ripened cheese	1000	mg/kg		3
01.6.3	whey cheese	1000	mg/kg		3
01.6.4.2	flavoured processed cheese, including containing fruit,	1000	mg/kg		3
01.65	vegetables, meat, etc.	1000	/1		
01.6.5	cheese analogues	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of	1500	mg/kg		3
02.0	food category 01.7	1000	/1		
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	100	mg/kg	3.5.4.59	6
04.1.1.2	surface-treated fresh fruit		GMP	Note 16.59.	6
04.1.2.3	fruit in vinegar, oil, or brine	1500	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	1500	mg/kg		3
04.1.2.5	jams, jellies and marmelades	1500	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	1500	mg/kg		3
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and	1500	mg/kg		3
	coconut milk				
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based	1500	mg/kg		3
	desserts				
04.1.2.10	fermented fruit products	1500	mg/kg		3
04.1.2.11	fruit fillings for pastries	1500	mg/kg		3
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500	mg/kg		3
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		3

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

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	KIN EXTRACT (INS 163ii) (Colour)			T	1
Food Cat No.	Food Category	Max	Level	Comments	Step
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000	mg/kg		3
05.3	chewing gum	10000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000	mg/kg		3
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500	mg/kg		3
07.0	bakery wares	1500	mg/kg		3
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	5000	mg/kg	Note 16	3
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94 ⁶⁰ .	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	5000	mg/kg	1,000 9 11 7	3
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg		3
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.2	heat-treated processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.3.3	frozen processed comminuted meat, poultry, and game products	5000	mg/kg	Note 16	3
08.4	edible casings (e.g., sausage casings)	5000	mg/kg		3
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg		3
09.2.3	frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms		GMP	Note 16	6
09.2.4.1	cooked fish and fish products	500	mg/kg		3
09.2.4.2	cooked molluses, crustaceans, and echinoderms	1000	mg/kg		3
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms	1000	mg/kg	Note 16	3
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	1000	mg/kg	Note 22 ⁶¹ .	3
09.3.1	fish and fish products, including molluses, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	3
09.3.2	fish and fish products, including molluses, crustaceans, and echinoderms, pickled and/or in brine	1500	mg/kg	Note 16	3
09.3.3	salmon substitutes, caviar, and other fish roe products	1500	mg/kg		3
09.3.4	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500	mg/kg	Note 16	3
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	1500	mg/kg		3
10.1	fresh eggs	1500	mg/kg	Note 4.62	3
10.4	egg-based desserts (e.g., custard)	500	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	1500	mg/kg		3
12.4	mustards	500	mg/kg		3
12.5	soups and broths	1500	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1500	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg		3

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Note 94: For use in loganiza (fresh, uncured sausage) only.
Note 22: For use in smoked fish products only.
Note 4: For decoration, stamping, marking or branding the product. 62

	KIN EXTRACT (INS 163ii) (Colour)	Max	Larral	Commonto	C4am
Food Cat No.	Food Category	Max	Level	Comments	Step
12.6.3	mixes for sauces and gravies	500	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500	mg/kg		3
12.9.5	other protein products	500	mg/kg		3
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84.63.	3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	1500	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500	mg/kg		3
13.6	food supplements	1500	mg/kg		3
14.1.3.2	vegetable nectar	1500	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1500	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500	mg/kg		6
14.2.1	beer and malt beverages	1500	mg/kg		3
14.2.2	cider and perry	1500	mg/kg		3
14.2.3.2	sparkling and semi-sparkling grape wines	1500	mg/kg		3
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine	1500	mg/kg		3
14.2.4	wines (other than grape)	1500	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	1500	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000	mg/kg		3
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	10000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	1500	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	10	mg/kg		6

Request for Comment - Grape Skin Extract (INS 163ii)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of grape skin extract in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 37th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

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IRON OXIDES (INS 172i, 172ii, 172iii)

The 28th CAC has adopted several provisions in the GSFA for the use of iron oxides.

The 23rd JECFA (1979) assigned an ADI of 0.5 mg/kg bw/d for iron oxides (172i, 172ii, 172iii).

The 30th CCFAC requested that JECFA perform intake assessments for iron oxides based on the pending levels of use in the GSFA and national food consumption data. The 53rd JECFA (1999) concluded that it is unlikely that intake of iron oxides would exceed the ADI of 0-0.5 mg/kg bw.

The 37th CCFAC agreed to request information on the following provisions for iron oxides in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions. The 37th CCFAC specifically requested numeric use levels for uses reported as GMP

Food Cat No.	Food Category	Max	Level	Comments	Step
01.3.2	beverage whiteners		GMP		6
01.4	cream (plain) and the like		GMP		6
01.5.2	milk and cream powder analogues		GMP		6
01.6.1	unripened cheese		GMP		6
01.6.3	whey cheese		GMP	Note 3.64	6
01.6.5	cheese analogues		GMP		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk		GMP		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		GMP		6
05.1.3	cocoa-based spreads, including fillings		GMP		6
05.3	chewing gum	10000	mg/kg		6
06.2	flours and starches (including soybean powder)	300	mg/kg		3
08.1.2	fresh meat, poultry, and game, comminuted	1000	mg/kg	Note 94.65	6
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 16.66	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000	mg/kg	Note 78.67.	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP	Note 16	6
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6
09.1.1	fresh fish		GMP	Note 50.68	6
09.1.2	fresh molluscs, crustaceans, and echinoderms		GMP	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms		GMP	Note 95.69.	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms		GMP	Note 16	6

Note 3: Surface treatment.

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 78: For use in tocino (fresh, cured sausage) only.

Note 50: For use in fish roe only.

Note 95: For use in surimi and fish roe products only.

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IRON OXIDES (INS 172i, 172ii, 172iii) (Colour)						
Food Cat No.	Food Category	Max	Level	Comments	Step	
09.2.3	frozen minced and creamed fish products, including molluses,		GMP	Note 16	6	
	crustaceans, and echinoderms					
09.2.4.1	cooked fish and fish products		GMP		6	
09.2.4.2	cooked molluscs, crustaceans, and echinoderms		GMP		6	
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms		GMP	Note 16	6	
09.3.1	fish and fish products, including molluses, crustaceans, and echinoderms, marinated and/or in jelly		GMP	Note 16	6	
09.3.2	fish and fish products, including molluses, crustaceans, and echinoderms, pickled and/or in brine		GMP	Note 16	6	
09.3.4	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50	mg/kg		3	
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg		6	
10.4	egg-based desserts (e.g., custard)		GMP		6	
12.4	mustards		GMP		6	
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3		GMP		6	
12.9.5	other protein products		GMP		6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6	
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6	
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6	
13.6	food supplements		GMP		6	
14.1.3.2	vegetable nectar		GMP		6	
14.1.3.4	concentrates for vegetable nectar		GMP		6	
14.2.2	cider and perry		GMP		6	
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6	
14.2.4	wines (other than grape)		GMP		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6	

Request for Comment - Iron Oxides (INS 172i, 172ii, & 172iii)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of iron oxides in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 38th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

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RIBOFLAVINS (INS 101i, 101ii)

The 28th CAC has adopted several provisions in the GSFA for the use of riboflavins.

The 51st JECFA assigned a group ADI for synthetic riboflavin (101i) and riboflavin-5'-phosphate (101ii) of 0.5 mg/kg bw/d.

The 37th CCFAC agreed to request information on the following provisions for riboflavins in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions.

RIBOFLA	VINS (INS 101i, 101ii) (Colour)				
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.4	cream (plain) and the like	300	mg/kg	70	3
01.6.3	whey cheese	300	mg/kg	Note 3.70.	3
02.3	fat emulsions mainly of type oil-in-water, including mixed	300	mg/kg		3
	and/or flavoured products based on fat emulsions				
04.1.2.3	fruit in vinegar, oil, or brine	300	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and	10	mg/kg		6
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts				
	and seeds				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	300	mg/kg		3
	(including mushrooms and fungi, roots and tubers, pulses and				
	legumes, and aloe vera), and seaweeds				
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,	300	mg/kg		3
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces,				
	candied vegetables) other than food category 04.2.2.5				
05.1.2	cocoa mixes (syrups)	1000	mg/kg		3
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3
05.1.4	cocoa and chocolate products	1000	mg/kg		3
06.4.2	dried pastas and noodles and like products	300	mg/kg		3
07.1	bread and ordinary bakery wares	300	mg/kg		3
08.0	meat and meat products, including poultry and game	1000	mg/kg		6
09.2.1	frozen fish, fish fillets, and fish products, including molluscs,		GMP	Note 95. ⁷¹ .	6
	crustaceans, and echinoderms				
09.2.4.1	cooked fish and fish products	300	mg/kg		3
09.2.4.2	cooked molluses, crustaceans, and echinoderms	300	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish	500	mg/kg		6
	products, including molluscs, crustaceans, and echinoderms				
14.1.3.2	vegetable nectar	300	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	300	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15%		GMP		6
	alcohol				
16.0	composite foods - foods that could not be placed in categories	300	mg/kg		3
	01 - 15				

Request for Comment - Riboflavins (INS 101i, 101ii)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of riboflavins in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Whether these provisions should be endorsed by the 37th CCFAC for adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

Note 3: Surface treatment.

Note 95: For use in surimi and fish roe products only.

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CASTOR OIL (INS 1503)

The 23rd JECFA (1983) assigned an ADI of 0.7 mg/kg bw/d for castor oil (1503).

The 37th CCFAC agreed to request information on the following provisions for castor oil in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions.

CASTOR OIL (INS 1503) (Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent)					
Food Cat					
No.	Food Category	Max	Level	Comments	Step
05.1	cocoa products and chocolate products including imitations				
	and chocolate substitutes		GMP		6
05.2	confectionery including hard and soft candy, nougat, etc. other				
	than food categories 05.1, 05.3 and 05.4	500	mg/kg		6
05.3	chewing gum	2100	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit)				
	and sweet sauces		GMP		6
13.6	food supplements		GMP		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or				
	"electrolyte" drinks and particulated drinks	500	mg/kg		6

Request for Comment - Castor Oil (INS 1503)

- 1) Please indicate whether the WG should reaffirm the 37th CCFAC's decision to discontinue work on specific provisions for the use of castor oil in the GSFA if no additional information is provided to the 38th CCFAC.
- 2) If you support endorsement of these provisions, for each of the food categories above, please comment on:
 - a) The technological need for an anticaking agent, carrier solvent, glazing agent, or release agent;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need;
 - c) Whether this level is safe; and
 - d) Provide a recommendation for whether these provisions should be endorsed by the 37th CCFAC for adoption at Step 8
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

POLYSORBATES (INS 432, 433, 434, 435, 436)

The 28th CAC has adopted several provisions in the GSFA for the use of polysorbates.

The 17th JECFA (1973) assigned a group ADI for polysorbates (Polyoxyethylene (20) Sorbitan Monolaurate (432), Polyoxyethylene (20) Sorbitan Monopalmitate (434), Polyoxyethylene (20) Sorbitan Monopalmitate (434), Polyoxyethylene (20) Sorbitan Monostearate (435), and Polyoxyethylene (20) Sorbitan Tristearate (436)) of 25 mg/kg bw/d.

The 37th CCFAC agreed to request information on the following provisions for polysorbates in the GSFA with the understanding that if no information is provided, the 38th CCFAC should discontinue work on these provisions.

Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000	mg/kg		6
01.3.2	beverage whiteners	5000	mg/kg		6
01.4	cream (plain) and the like	10000	mg/kg		3
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	3000	mg/kg		6
01.5.2	milk and cream powder analogues	4000	mg/kg		6
01.6.1	unripened cheese	80	mg/kg	Note 38. ⁷² .	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000	mg/kg		6

Note 38: Level in creaming mixture.

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POLYSORBATES (INS 432, 433, 434, 435, 436) (Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer) **Food Category Food Cat** Max Level **Comments** Step No. 10000 02.0 fats and oils, and fat emulsions mg/kg 6 fruit preparations, including pulp, purees, fruit toppings and 10000 04.1.2.8 mg/kg 3 coconut milk 04.1.2.9 fruit-based desserts, including fruit-flavoured water-based 3000 mg/kg 6 desserts 04.1.2.11 fruit fillings for pastries 5000 mg/kg 6 04.2.2.3 vegetables (including mushrooms and fungi, roots and 500 mg/kg 6 tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce 04.2.2.4 Notes 7.73 canned or bottled (pasteurized) or retort pouch vegetables 30 6 mg/kg & 100.74 (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds 04.2.2.6 vegetable (including mushrooms and fungi, roots and tubers, 3000 6 mg/kg pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 05.1.2 cocoa mixes (syrups) 500 mg/kg 6 cocoa-based spreads, including fillings 05.1.3 4600 mg/kg 6 05.1.4 cocoa and chocolate products 10000 mg/kg 6 05.1.5 imitation chocolate, chocolate substitute products 5000 mg/kg 6 05.2 confectionery including hard and soft candy, nougat, etc. 10000 mg/kg 3 other than food categories 05.1, 05.3 and 05.4 05 2 1 10000 hard candy mg/kg 6 05.2.2 1000 soft candy mg/kg 6 05.2.3 nougats and marzipans 1000 mg/kg 6 05.3 chewing gum 20000 mg/kg 6 05.4 decorations (e.g., for fine bakery wares), toppings (non-fruit) 7000 6 mg/kg and sweet sauces 10000 06.4.2 dried pastas and noodles and like products 3 mg/kg 06.4.3 pre-cooked pastas and noodles and like products 10000 mg/kg 3 Note 2.75 06.6 batters (e.g., for breading or batters for fish or poultry) 5000 mg/kg 6 breads and rolls 07.1.1 3000 mg/kg 6 Note 11.76. 07.1.2 crackers, excluding sweet crackers 5000 mg/kg 6 07.1.3 other ordinary bakery products (e.g., bagels, pita, English 10000 Note 11 mg/kg 6 muffins) 07.1.4 bread-type products, including bread stuffing and bread 5000 Note 11 6 mg/kg crumbs 07.1.5 steamed breads and buns 5000 mg/kg Note 11 6 07.1.6 mixes for breads and ordinary bakery wares 5000 Note 11 mg/kg 6 07.2 fine bakery wares (sweet, salty, savoury) and mixes 5000 mg/kg 6 08.2 processed meat, poultry, and game products in whole pieces 10000 mg/kg 6 processed comminuted meat, poultry, and game products 08.3 10000 mg/kg 6 edible casings (e.g., sausage casings) 08.4 1500 mg/kg 6 10.4 egg-based desserts (e.g., custard) 5000 mg/kg 6 12.1.1 10 mg/kg 6 12.2 herbs, spices, seasonings, and condiments (e.g., seasoning 10000mg/kg 3 for instant noodles) 12.2.1 herbs and spices 2000 mg/kg 6 12.2.2 seasonings and condiments 4600 mg/kg 6

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Note 7: Use level not in finished food.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

^{76.} **Note 11:** Flour basis.

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POLYSORBATES (INS 432, 433, 434, 435, 436) (Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer) **Food Cat Food Category** Max Level **Comments** Step No. 12.6.1 emulsified sauces (e.g., mayonnaise, salad dressing) 5000 mg/kg 6 12.6.2 non-emulsified sauces (e.g., ketchup, cheese sauce, cream 4600 mg/kg 6 sauce, brown gravy) 12.6.3 mixes for sauces and gravies 5000 mg/kg 6 12.6.4 clear sauces (e.g., fish sauce) 4600 mg/kg 6 12.7 salads (e.g., macaroni salad, potato salad) and sandwich 2000 mg/kg 6 spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 12.9.5 Note 15.77 other protein products 4000 mg/kg 6 790 Note 101.78 13.6 food supplements mg/kg 6 14.1.4 water-based flavoured drinks, including "sport," "energy" or 10000 mg/kg 3 "electrolyte" drinks and particulated drinks 14.1.4.1 carbonated water-based flavoured drinks 500 mg/kg 6 14.1.4.2 non-carbonated water-based flavoured drinks, including 500 mg/kg 6 punches and ades concentrates (liquid or solid) for water-based flavoured Note 102⁷⁹. 14.1.4.3 45000 6 mg/kg drinks 14.2.6 distilled spirituous beverages containing more than 15% 120 mg/kg 6 alcohol 14.2.7 aromatized alcoholic beverages (e.g., beer, wine and 120 mg/kg 6 spirituous cooler-type beverages, low alcoholic refreshers) 16.0 composite foods - foods that could not be placed in 2000 mg/kg 6 categories 01 - 15

Request for Comment - Polysorbates (INS 432, 433, 434, 435, 436)

- Please indicate whether the WG should reaffirm previous eWG's recommendations on specific provisions for the use of polysorbates in the GSFA.
- 2) For each of the food categories above, please comment on:
 - The technological need for an antifoaming agent, adjuvant, emulsifier, foaming agent, flour treatment agent, or stabilizer;
 - Whether the proposed maximum use level is justified to achieve the intended technical need; b)
 - c) Whether this level is safe; and
 - Provide a recommendation for whether these provisions should be endorsed by the 37th CCFAC for d) adoption at Step 8.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

BENZOYL PEROXIDE, INS 928

The 7th JECFA (1963) concluded that the use of benzoyl peroxide as a flour treatment agent at levels up to a treatment level of 40 ppm benzoyl peroxide was acceptable.

The 63rd JECFA (2004) stated that "Treatment of whey with benzoyl peroxide at a maximum concentration of 100 mg/kg does not pose a safety concern."

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for benzoyl peroxide in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for benzoyl peroxide are indicated in strikethrough font and recommendations for amendment are indicated in **bold** font.

Note 15: Fat or oil basis.

⁷⁸ Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed

⁷⁹ **Note 102:** For use as a surfactant or wetting agent for colours in the food.

BENZOYL PEROXIDE, INS 928 (Bleaching Agent, Flour Treatment Agent)								
Food Cat	Food Category	Max	Level	Comments	Step			
No.								
01.6.2.1	ripened cheese, includes rind	1000	mg/kg	Note 55.80	. 6 .			
01.6.2.1	ripened cheese, includes rind	20	mg/kg	Note Y ⁸¹ .	6			
01.8	whey and whey products, excluding whey cheeses		GMP		6			
01.8.2	dried whey and whey products, excluding whey cheeses	100	mg/kg		Adopted			
06.2.1	flours	66	mg/kg		6			

Request for Comment - Benzoyl Peroxide (INS 928)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 8;
 - b) Which food additive provisions you support requesting additional information the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a bleaching agent or flour treatment agent;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

ALLURA RED AC (INS 129)

The 25th JECFA (1981) assigned an ADI of 7 mg/kg bw/d for allura red AC.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for allura red in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for allura red are indicated in strikethrough font and recommendations for amendment are indicated in **bold** font.

Food Cat	RED AC, INS 129 (Colour) Food Category	Max	Level	Comments	Step
No.					1
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.1	unripened cheese	200	mg/kg	Note 3.82	3
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.3	whey cheese	300	mg/kg	Note 3	3
01.6.4	processed cheese	200	mg/kg		6
01.6.5	cheese analogues	300	mg/kg	Note 3	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats	500	mg/kg		3
02.2.1.1	butter and concentrated butter	300 .	mg/kg		.6
02.2.1.2	margarine and similar products	300	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed		GMP		6
	and/or flavoured products based on fat emulsions				
02.4	fat-based desserts excluding dairy-based dessert products of	300	mg/kg		6
	food category 01.7	200			
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.1.2	surface-treated fresh fruit	500 .	mg/kg	Note 16	.6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food	500	mg/kg		6

Note 55: Added level

Note Y: Used to bleach diary ingredients, on the weight of bleached milk.

Note 3: Surface treatment.

ALLURA	RED AC, INS 129 (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
	category 04.1.2.5				
04.1.2.7	candied fruit	300	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	800	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	800	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500.	mg/kg	Note 16	.6.
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note X ⁸³ .	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6
05.1.4	cocoa and chocolate products	300	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	300	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	348	mg/kg		6
05.3	chewing gum	467	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.2	Flours and starches (including soybean powder)	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		.6.
06.3	breakfast cereals, including rolled oats	500	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.1 .	bread and ordinary bakery wares	300	mg/kg		.6.
07.1.1	Breads and rolls	500	mg/kg		6
07.1.2	Crackers, excluding sweet crackers	300	mg/kg		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300	mg/kg		6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	300	mg/kg		6
07.1.5	Steamed breads and buns	300	mg/kg		6
07.1.6	Mixes for bread and ordinary bakery wares	300	mg/kg		6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	2200	mg/kg		6
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300	mg/kg		6
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	300	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500 .	mg/kg	Note 16.84	6.
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 4.85	6
08.1.2	fresh meat, poultry, and game, comminuted	25	mg/kg		6

⁸³ **Note X:**

Applied to outer shell of pistachio nuts only.

For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

For decoration, stamping, marking or branding the product. 84 **Note 16:**

⁸⁵ Note 4:

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ALLURA	RED AC, INS 129 (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
08.2	processed meat, poultry, and game products in whole pieces or euts	500	mg/kg	Note 16	.6.
08.2	processed meat, poultry, and game products in whole pieces or cuts		GMP	Note 4	6
08.3.1	non-heat treated processed comminuted meat, poultry, and game products	500	mg/kg	Note 16	6.
08.3.2	heat-treated processed comminuted meat, poultry, and game products	25	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	500 .	mg/kg	Note 16	.6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	.6.
08.4	edible casings (e.g., sausage casings)		GMP		6
09.1.1	fresh fish	300	mg/kg	Note 50.86	6
09.1.2	fresh molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	.6.
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 95.87.	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500.	mg/kg	Note 16	6.
09.2.3	frozen minced and creamed fish products, including molluses, erustaceans, and echinoderms	500	mg/kg	Note 16	.6.
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked molluscs, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	.6.
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 22 ⁸⁸ .	6
09.3.1	fish and fish products, including molluses, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	.6
09.3.2	fish and fish products, including molluses, crustaceans, and echinoderms, pickled and/or in brine	500 .	mg/kg	Note 16	6.
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	100	mg/kg	Note 4	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4.1	carbonated water-based flavoured drinks	300	mg/kg		6

Note 50: For use in fish roe only.

Note 95: For use in surimi and fish roe products only.

Note 22: For use in smoked fish products only.

ALLURA RED AC, INS 129 (Colour)									
Food Cat	Food Category	Max	Level	Comments	Step				
No.									
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	300	mg/kg		6				
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	1572	mg/kg		6				
14.2.1	beer and malt beverages	200	mg/kg		3				
14.2.2	cider and perry	200	mg/kg		6				
14.2.4	wines (other than grape)	200	mg/kg		6				
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6				
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6				
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6				
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6				
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6				

Request for Comment - Allura Red AC, (INS 129)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CARAMEL COLOUR, CLASS III (INS 150c)

The 29th JECFA (1985) assigned an ADI of 200 mg/kg bw/d for caramel colour class III.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for caramel colour class III in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for caramel colour class III are indicated in strikethrough font.

CARAMEL COLOUR, CLASS III, INS 150c (Colour)									
Food Cat	Food Category	Max Level		Comments	Step				
No.									
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000	mg/kg		3				
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		Adopted				
01.2.1	fermented milks (plain)	150	mg/kg	Note 12 ⁸⁹ .	Adopted				
01.2.2	renneted milks (plain)		GMP.		Adopted				
01.3.2	beverage whiteners	1000	mg/kg		3				

Note 12: Carryover from flavouring substances.

	L COLOUR, CLASS III, INS 150c (Colour)				
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.3.2	beverage whiteners		GMP		Adopted
01.4.3	clotted cream (plain)	5000	mg/kg		3
01.4.3	clotted cream (plain)		GMP		Adopted
01.4.4	cream analogues	5000	mg/kg		3
01.4.4	cream analogues		GMP		Adopted
01.5.2	milk and cream powder analogues	5000	mg/kg		3
01.5.2	milk and cream powder analogues		GMP		Adopted
01.6	cheese and analogues	50000	mg/kg		3
01.6.1	unripened cheese		GMP		Adopted
01.6.2.2	rind of ripened cheese		GMP		Adopted
01.6.3	whey cheese		GMP	Note 3.90.	Adopted
01.6.4	processed cheese		GMP		Adopted
01.6.5	cheese analogues		GMP		Adopted
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		Adopted
01.8	whey and whey products, excluding whey cheeses	50000	mg/kg		3
02.1	fats and oils essentially free from water	20000	mg/kg		3
02.2.1.2	margarine and similar products	20000	mg/kg		3
02.2.1.3	blends of butter and margarine	20000	mg/kg		3
02.2.2	emulsions containing less than 80% fat	20000	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including	20000	mg/kg		3
02.4	mixed and/or flavoured products based on fat emulsions	20000	/1		3
	fat-based desserts excluding dairy-based dessert products of food category 01.7	20000	mg/kg		
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7		GMP		Adopted
03.0	edible ices, including sherbet and sorbet	30000	mg/kg		3
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		Adopted
04.1.2	processed fruit	80000	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine		GMP		Adopted
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		Adopted
04.1.2.5	jams, jellies and marmelades		GMP		Adopted
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		Adopted
04.1.2.7	candied fruit		GMP		Adopted
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500	mg/kg		Adopted
04.1.2.9	fruit-based desserts, including fruit-flavoured water-		GMP		Adopted
041211	based desserts	7500			A .d 1
04.1.2.11	fruit fillings for pastries	7500	mg/kg		Adopted 3
04.2.2	processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),	80000	mg/kg		3
04.2.2.2	seaweeds, and nuts and seeds dried vegetables (including mushrooms and fungi, roots		GMP	Note 76 ⁹¹ .	6
04.2.2.2	and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76.	0
04.2.2.3	vegetables (including mushrooms and fungi, roots and	500	mg/kg		Adopted
	tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch		GMP		Adopted
UT. L. L. H	vegetables (including mushrooms and fungi, roots and		OIVIE		Adopted
	tubers, pulses and legumes, and aloe vera), and				

Note 3: 91

Surface treatment. **Note 76:** Use in potatoes only.

Food Cat	L COLOUR, CLASS III, INS 150c (Colour) Food Category	Max	Level	Comments	Step
No.					•
	seaweeds				
04.2.2.5	vegetable (including mushrooms and fungi, roots and		GMP		Adopted
	tubers, pulses and legumes, and aloe vera), seaweed,				
	and nut and seed purees and spreads (e.g., peanut				
	butter)				
04.2.2.6	vegetable (including mushrooms and fungi, roots and		GMP		Adopted
	tubers, pulses and legumes, and aloe vera), seaweed,				
	and nut and seed pulps and preparations (e.g., vegetable				
	desserts and sauces, candied vegetables) other than food				
	category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi,		GMP		6
	roots and tubers, pulses and legumes, and aloe vera),				
	and seaweed products, excluding fermented soybean				
	products of food category 12.10				
04.2.2.8	cooked or fried vegetables (including mushrooms and		GMP		6
	fungi, roots and tubers, pulses and legumes, and aloe				
	vera), and seaweeds				
05.0	confectionery	50000	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake		GMP		6
05.1.2	cocoa mixes (syrups)		GMP		6
05.1.3	cocoa-based spreads, including fillings		GMP		Adopted
05.1.4	cocoa and chocolate products		GMP		6
05.1.5	imitation chocolate, chocolate substitute products		GMP		6
05.2	confectionery including hard and soft candy, nougat,		GMP		Adopted
	etc. other than food categories 05.1, 05.3 and 05.4				
05.3	chewing gum	20000	mg/kg		Adopted
05.4	decorations (e.g., for fine bakery wares), toppings (non-		GMP		Adopted
	fruit) and sweet sauces				
06.3	breakfast cereals, including rolled oats	50000	mg/kg		3
06.3	breakfast cereals, including rolled oats	6500	mg/kg		Adopted
06.4.2	dried pastas and noodles and like products	50000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	50000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding,	50000	mg/kg		3
26.	tapioca pudding)		ar m		
06.5	cereal and starch based desserts (e.g., rice pudding,		GMP		Adopted
06.6	tapioca pudding)	50000	/1		2
06.6	batters (e.g., for breading or batters for fish or poultry)	50000	mg/kg		3
06.7	pre-cooked or processed rice products, including rice	50000	mg/kg		3
07.1.0	cakes (Oriental type only)	50000	/1		2
07.1.2	crackers, excluding sweet crackers	50000	mg/kg		3
07.1.3	other ordinary bakery products (e.g., bagels, pita,	50000	mg/kg		3
07.1.4	English muffins)	50000	/1		2
07.1.4	bread-type products, including bread stuffing and bread crumbs	50000	mg/kg		3
07.1.5	steamed breads and buns	50000	ma/lea		3
07.1.6	mixes for breads and ordinary bakery wares	50000	mg/kg		3
07.1.0	fine bakery wares (sweet, salty, savoury) and mixes	50000	mg/kg		3
07.2	fine bakery wares (sweet, saity, savoury) and mixes	30000	mg/kg GMP		Adopted
$\frac{07.2}{08.0}$		200000		Note 16 ⁹² .	3
08.0	meat and meat products, including poultry and game	200000	mg/kg GMP	Note 16.	
08.0 09.1	meat and meat products, including poultry and game fresh fish and fish products, including molluses,	30000	 	Note 16	Adopted 3
UJ.1	crustaceans, and echinoderms	30000	mg/kg	Note 10	3
09.1	fresh fish and fish products, including molluses,		GMP.	Notes 3 & 50	Adopted
∪7.1 .	erustaceans, and echinoderms		UIVII'	1101es 3 & 30	Auopie

⁹²

	L COLOUR, CLASS III, INS 150c (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
09.1.1	fresh fish		GMP	Notes 3 &	6
09.2	processed fish and fish products, including molluses,	30000	mg/kg	50.93.	3
	crustaceans, and echinoderms				
09.2	processed fish and fish products, including molluses,		GMP.	Note 50	Adopted
	crustaceans, and echinoderms				
09.2.1	frozen fish, fish fillets, and fish products, including		GMP	Note 50	6
	molluses, crustaceans, and echinoderms				
09.2.4.1	cooked fish and fish products		GMP	Note 50	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish		GMP	Note 50	6
	products, including molluscs, crustaceans, and				
	echinoderms				
09.3	semi-preserved fish and fish products, including	30000	mg/kg		3
	molluscs, crustaceans, and echinoderms				
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP	Note 50	Adopted
09.4	fully preserved, including canned or fermented fish and	30000	mg/kg		3
	fish products, including molluscs, crustaceans, and				
	echinoderms				
09.4	fully preserved, including canned or fermented fish and	500	mg/kg	Note 50	Adopted
	fish products, including molluscs, crustaceans, and				
	echinoderms				
10.1	fresh eggs	20000	mg/kg	Note 4.94.	3
10.1	fresh eggs		GMP	Note 4	Adopted
10.2	egg products	20000	mg/kg		3
10.3	dried and/or heat coagulated egg products	20000	mg/kg		3
10.4	egg-based desserts (e.g., custard)	20000	mg/kg		3
10.4	egg-based desserts (e.g., custard)		GMP		Adopted
11.1.2	powdered sugar, powdered dextrose	50000	mg/kg		3
11.1.2	powdered sugar, powdered dextrose		GMP		Adopted
11.4	other sugars and syrups (e.g., xylose, maple syrup,	50000	mg/kg		3
	sugar toppings)				
11.6	table-top sweeteners, including those containing high-	50000	mg/kg		3
	intensity sweeteners				
12.2	herbs, spices, seasonings, and condiments (e.g.,	100000	mg/kg		3
	seasoning for instant noodles)				
12.2.2	seasonings and condiments		GMP		Adopted
12.3	vinegars	100000	mg/kg		3
12.3	vinegars	1000	mg/kg		Adopted
12.4	mustards	100000	mg/kg		3
12.4	mustards		GMP		Adopted
12.5	soups and broths	100000	mg/kg		3
12.5	soups and broths		GMP		Adopted
12.6	sauces and like products	100000	mg/kg		3
12.6	sauces and like products	1500	mg/kg		Adopted
12.7	salads (e.g., macaroni salad, potato salad) and sandwich	100000	mg/kg		3
	spreads excluding cocoa- and nut-based spreads of food	10000			
	categories 04.2.2.5 and 05.1.3				
12.7	salads (e.g., macaroni salad, potato salad) and sandwich		GMP		Adopted
	spreads excluding cocoa- and nut-based spreads of food		027,11		Laopica
	categories 04.2.2.5 and 05.1.3				
12.9.1	soybean protein products	100000	mg/kg		3
12.9.3	semi-dehydrated bean curd	80000	mg/kg		3
12.9.5	other protein products	100000	mg/kg		3
12.9.5	other protein products	10000	GMP		Adopted

Note 50: For use in fish roe only.

Note 4: For decoration, stamping, marking or branding the product.

	L COLOUR, CLASS III, INS 150c (Colour)			T a .	T a.
Food Cat No.	Food Category fermented soybean products	Max Level		Comments	Step
12.10		100000	mg/kg		3
13.3	dietetic foods intended for special medical purposes	20000	mg/kg		3
	(excluding products of food category 13.1)				
13.3	dietetic foods intended for special medical purposes		GMP		Adopted
	(excluding products of food category 13.1)				
13.4	dietetic formulae for slimming purposes and weight	20000	mg/kg		3
	reduction				
13.4	dietetic formulae for slimming purposes and weight		GMP		Adopted
	reduction				1
13.5	dietetic foods (e.g., supplementary foods for dietary	20000	mg/kg		3
	use) excluding products of food categories 13.1 - 13.4				
	and 13.6				
13.5	dietetic foods (e.g., supplementary foods for dietary		GMP		Adopted
	use) excluding products of food categories 13.1 - 13.4				
	and 13.6				
13.6	food supplements	20000	mg/kg		3
13.6	food supplements		GMP		Adopted
14.1.2.2	vegetable juice	50000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	50000	mg/kg		3
14.1.3.2	vegetable nectar	50000	mg/kg		3
14.1.3.2	vegetable nectar		GMP		Adopted
14.1.3.4	concentrates for vegetable nectar	50000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar		GMP		Adopted
14.1.4	water-based flavoured drinks, including "sport,"	50000	mg/kg		3
	"energy" or "electrolyte" drinks and particulated drinks				
14.1.4	water-based flavoured drinks, including "sport,"		GMP		Adopted
	"energy," or "electrolyte" drinks and particulated drinks				1
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and	100000	mg/kg		3
	other hot cereal and grain beverages, excluding cocoa				
14.2	alcoholic beverages, including alcohol-free and low-	50000	mg/kg		3
	alcoholic counterparts				
14.2.1	beer and malt beverages		GMP		Adopted
14.2.2	cider and perry		GMP		Adopted
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape		GMP		Adopted
	wine				1
14.2.4	wines (other than grape)		GMP		Adopted
14.2.5	mead		GMP		Adopted
14.2.6	distilled spirituous beverages containing more than 15%		GMP		Adopted
	alcohol				
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and		GMP		Adopted
	spirituous cooler-type beverages, low alcoholic				1
	refreshers)				
15.0	ready-to-eat savouries	10000	mg/kg		3
15.0	ready-to-eat savouries		GMP		Adopted
16.0	composite foods - foods that could not be placed in	20000	mg/kg		3
	categories 01 - 15				
16.0	composite foods - foods that could not be placed in	1000	mg/kg		Adopted
	categories 01 - 15				1

Request for Comment - Caramel Colour Class III, (INS 150c)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CARAMEL COLOUR, CLASS IV (INS 150D)

The 29th JECFA (1985) assigned an ADI of 200 mg/kg bw/d for caramel colour class III.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for caramel colour class IV in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for caramel colour class IV are indicated in strikethrough font and recommended additions are indicated in **bold** font.

CARAMEI	L COLOUR, CLASS IV, INS 150d (Colour)				
Food Cat	Food Category	Max Level		Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000	mg/kg		3
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150	mg/kg		Adopted
01.2.1	fermented milks (plian)	150	mg/kg	Note 12 ⁹⁵ .	Adopted
01.2.2	renneted milks (plian)		GMP		Adopted
01.3.2	beverage whiteners	1000	mg/kg		3
01.3.2	beverage whiteners		GMP		Adopted
01.4.3	clotted cream (plain)	5000	mg/kg		3
01.4.3	clotted cream (plain)		GMP		Adopted
01.4.4	cream analogues	5000	mg/kg		3
01.4.4	cream analogues		GMP		Adopted
01.5.2	milk and cream powder analogues	5000	mg/kg		3
01.5.2	milk and cream powder analogues		GMP		Adopted
01.6	cheese and analogues	50000	mg/kg		3
01.6.1	unripened cheese		GMP		Adopted
01.6.2.2	rind of ripened cheese		GMP		Adopted
01.6.3	whey cheese		GMP	Note 3.96.	Adopted
01.6.4	processed cheese	:100	mg/kg		Adopted
01.6.4.1	plain processed cheese		GMP		6
01.6.4.2	flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100	mg/kg	Notes 5 ⁹⁷ . & 72 ⁹⁸ .	6

⁹⁵ Note 12: Carryover from flavouring substances.

Note 3: Surface treatment.

Note 5: Used in raw materials for manufacture of the finished food.

Note 72: Ready-to-eat basis.

CARAMEL COLOUR, CLASS IV, INS 150d (Colour)							
Food Cat	Food Category		vel	Comments	Step		
No.			Γ				
01.6.5	cheese analogues		GMP		Adopted		
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured	50000	mg/kg		3		
01.7	yoghurt)	2000	/1		A 1 4 1		
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		Adopted		
01.8	whey and whey products, excluding whey cheeses	50000	mg/kg		3		
02.1	fats and oils essentially free from water	20000	mg/kg		3		
02.2.1.2	margarine and similar products	20000	mg/kg		3		
02.2.1.3	blends of butter and margarine	20000	mg/kg		3		
02.2.2	emulsions containing less than 80% fat	20000	mg/kg		3		
02.3	fat emulsions mainly of type oil-in-water, including	20000	mg/kg		3		
02.5	mixed and/or flavoured products based on fat		1118/118				
	emulsions						
02.4	fat-based desserts excluding dairy-based dessert	20000	mg/kg		3		
	products of food category 01.7						
02.4	fat-based desserts excluding dairy-based dessert		GMP		Adopted		
	products of food category 01.7						
03.0	edible ices, including sherbet and sorbet	30000	mg/kg		3		
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		Adopted		
04.1.2	processed fruit	80000	mg/kg		3		
04.1.2.3	fruit in vinegar, oil, or brine		GMP		Adopted		
04.1.2.4	canned or bottled (pasteurized) fruit		GMP		Adopted		
04.1.2.5	jams, jellies and marmelades	1500	mg/kg		Adopted		
04.1.2.6	fruit-based spreads (e.g., chutney) excluding	500	mg/kg		Adopted		
04127	products of food category 04.1.2.5		CMD		A 1 4 1		
04.1.2.7	candied fruit	7500	GMP		Adopted		
04.1.2.8	fruit preparations, including pulp, purees, fruit	7500	mg/kg		Adopted		
04.1.2.9	toppings and coconut milk fruit-based desserts, including fruit-flavoured water-		GMP		Adopted		
04.1.2.9	based desserts		GIVII		Adopted		
04.1.2.11	fruit fillings for pastries	7500	mg/kg		Adopted		
04.2.2	processed vegetables (including mushrooms and	80000	mg/kg		3		
0	fungi, roots and tubers, pulses and legumes, and aloe		1118/118				
	vera), seaweeds, and nuts and seeds						
04.2.2.2	dried vegetables (including mushrooms and fungi,		GMP	Note 76.99.	6		
	roots and tubers, pulses and legumes, and aloe vera),						
	seaweeds, and nuts and seeds						
04.2.2.3	vegetables (including mushrooms and fungi, roots	500	mg/kg		Adopted		
	and tubers, pulses and legumes, and aloe vera) and						
	seaweeds in vinegar, oil, brine, or soy sauce						
04.2.2.4	canned or bottled (pasteurized) or retort pouch		GMP		Adopted		
	vegetables (including mushrooms and fungi, roots						
	and tubers, pulses and legumes, and aloe vera), and						
04.2.2.5	seaweeds vegetable (including mushrooms and fungi, roots and		GMP		Adopted		
04.2.2.3	tubers, pulses and legumes, and aloe vera), seaweed,		GIVIP		Adopted		
	and nut and seed purees and spreads (e.g., peanut						
	butter)						
04.2.2.6	vegetable (including mushrooms and fungi, roots and		GMP		Adopted		
	tubers, pulses and legumes, and aloe vera), seaweed,		3		Lacpica		
	and nut and seed pulps and preparations (e.g.,						
	vegetable desserts and sauces, candied vegetables)						
	other than food category 04.2.2.5						

	L COLOUR, CLASS IV, INS 150d (Colour)	N/ T	1	0 4	G ₄
Food Cat No.	Food Category	Max Level		Comments	Step
04.2.2.7	fermented vegetable (including mushrooms and		GMP		6
	fungi, roots and tubers, pulses and legumes, and aloe				
	vera), and seaweed products, excluding fermented				
0.4.0.0.0	soybean products of food category 12.10		G) (D)		
04.2.2.8	cooked or fried vegetables (including mushrooms		GMP		6
	and fungi, roots and tubers, pulses and legumes, and				
05.0	aloe vera), and seaweeds confectionery	50000	ma/ka		3
05.0	connectionery cocoa mixes (powders) and cocoa mass/cake	30000	mg/kg GMP		6
05.1.1	cocoa mixes (syrups)		GMP		6
05.1.2	cocoa-based spreads, including fillings		GMP		Adopted
05.1.4	cocoa and chocolate products		GMP		6
05.1.5	imitation chocolate, chocolate substitute products		GMP		6
05.1.5	confectionery including hard and soft candy, nougat,		GMP		Adopted
03.2	etc. other than food categories 05.1, 05.3 and 05.4		Givii		ruopiec
05.3	chewing gum	20000	mg/kg		Adopted
05.4	decorations (e.g., for fine bakery wares), toppings	20000	GMP		Adopted
	(non-fruit) and sweet sauces				l same
06.3	breakfast cereals, including rolled oats	50000	mg/kg		3
06.3	breakfast cereals, including rolled oats	2500	mg/kg		Adopted
06.4.2	dried pastas and noodles and like products	50000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	50000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding,	50000	mg/kg		3
	tapioca pudding)				
06.5	cereal and starch based desserts (e.g., rice pudding,		GMP		Adopted
	tapioca pudding)				
06.6	batters (e.g., for breading or batters for fish or poultry)	50000	mg/kg		3
06.7	pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000	mg/kg		3
07.1.2	crackers, excluding sweet crackers	50000	mg/kg		3
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50000	mg/kg		3
07.1.4	bread-type products, including bread stuffing and bread crumbs	50000	mg/kg		3
07.1.5	steamed breads and buns	50000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares	50000	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	50000	mg/kg		3
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)		GMP		Adopted
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200	mg/kg		Adopted
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)		GMP		Adopted
08.0	meat and meat products, including poultry and game	200000	mg/kg	Note 16.100	3
08.0	meat and meat products, including poultry and game		GMP		Adopted
09.1	fresh fish and fish products, including molluscs, crustaceans, and echinoderms	30000	mg/kg	Note 16	3
09.1	fresh fish and fish products, including molluses, erustaceans, and echinoderms		GMP	Notes 3 & 50	Adopted
09.1.1	fresh fish		GMP	Notes 3 & 50 ¹⁰¹	6
09.2	processed fish and fish products, including molluscs, crustaceans, and echinoderms	30000	mg/kg		3

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Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish. Note 50: For use in fish roe only.

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Food Cat	CL COLOUR, CLASS IV, INS 150d (Colour) Food Category		val	Comments	Step
No.	rood Category	Max Lev	vei	Comments	Step
09.2	processed fish and fish products, including molluses,		GMP.	Note 50	Adopte
	erustaceans, and echinoderms				
09.2.1	frozen fish, fish fillets, and fish products,		GMP	Note 50	6
	including molluscs, crustaceans, and echinoderms				
09.2.4.1	cooked fish and fish products		GMP	Note 50	6
09.2.5	smoked, dried, fermented, and/or salted fish and		GMP	Note 50	6
	fish products, including molluscs, crustaceans, and echinoderms				
09.3	semi-preserved fish and fish products, including molluses, crustaceans, and echinoderms	30000	mg/kg		3
09.3.3	salmon substitutes, caviar, and other fish roe products		GMP	Note 50	Adopte
09.4	fully preserved, including canned or fermented fish	30000	mg/kg		3
	and fish products, including molluses, crustaceans, and echinoderms				
09.4	fully preserved, including canned or fermented fish	500	mg/kg	Note 50	Adopte
	and fish products, including molluscs, crustaceans, and echinoderms				
10.1	fresh eggs	20000	mg/kg	Note 4 ¹⁰² .	3
10.1	fresh eggs		GMP	Note 4	Adopte
10.2	egg products	20000	mg/kg		3
10.3	dried and/or heat coagulated egg products	20000	mg/kg		3
10.4	egg-based desserts (e.g., custard)	20000	mg/kg		3
10.4	egg-based desserts (e.g., custard)		GMP		Adopt
11.1.2	powdered sugar, powdered dextrose	50000	mg/kg		3
11.1.2	powdered sugar, powdered dextrose		GMP		Adopt
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000	mg/kg		3
11.6	table-top sweeteners, including those containing high-intensity sweeteners	50000	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	100000	mg/kg		3
12.2.2	seasonings and condiments		GMP		Adopte
12.3	vinegars	100000	mg/kg		3
12.3	vinegars		GMP		Adopte
12.4	mustards	100000	mg/kg		3
12.4	mustards		GMP		Adopt
12.5	soups and broths	100000	mg/kg		3
12.5.1	ready-to-eat soups and broths, including canned, bottled, and frozen	3000	mg/kg		Adopte
12.5.2	mixes for soups and broths		GMP		Adopt
12.6	sauces and like products	100000	mg/kg		3
12.6	sauces and like products	1500	mg/kg		Adopte
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based	100000	mg/kg		3
	spreads of food categories 04.2.2.5 and 05.1.3				
12.7	salads (e.g., macaroni salad, potato salad) and		GMP		Adopte
	sandwich spreads excluding cocoa- and nut-based				
	spreads of food categories 04.2.2.5 and 05.1.3				
12.9.1	soybean protein products	100000	mg/kg		3
12.9.3	semi-dehydrated bean curd	80000	mg/kg		3
12.9.5 12.9.5	other protein products other protein products	100000	mg/kg		3
	I adhan na adain na adaidh	1	GMP	i	Adopte

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CARAME	L COLOUR, CLASS IV, INS 150d (Colour)	_		1	
Food Cat No.	Food Category dietetic foods intended for special medical purposes (excluding products of food category 13.1)	Max Le	vel	Comments	Step
13.3		20000	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		Adopted
13.4	dietetic formulae for slimming purposes and weight reduction	20000	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		Adopted
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000	mg/kg		3
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		Adopted
13.6	food supplements	20000	mg/kg		3
13.6	food supplements		GMP		Adopted
14.1.2.2	vegetable juice	50000	mg/kg		3
14.1.2.4	concentrates for vegetable juice	50000	mg/kg		3
14.1.3.2	vegetable nectar	50000	mg/kg		3
14.1.3.2	vegetable nectar		GMP		Adopted
14.1.3.4	concentrates for vegetable nectar	50000	mg/kg		3
14.1.3.4	concentrates for vegetable nectar		GMP		Adopted
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	50000	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks		GMP		Adopted
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000	mg/kg		3
14.2	alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000	mg/kg		3
14.2.1	beer and malt beverages		GMP		Adopted
14.2.2	cider and perry		GMP		Adopted
14.2.3.3	fortified grape wine, grape liquor wine, and sweet grape wine		GMP		Adopted
14.2.4	wines (other than grape)		GMP		Adopted
14.2.5	mead		GMP		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		Adopted
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		Adopted
15.0	ready-to-eat savouries	10000	mg/kg		3
15.0	ready-to-eat savouries		GMP		Adopted
16.0	composite foods - foods that could not be placed in categories 01 - 15	20000	mg/kg		3
16.0	composite foods - foods that could not be placed in categories 01 - 15	1000	mg/kg		Adopted

Request for Comment - Caramel Colour Class IV, (INS 150d)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information the type of information needed:
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CAROTENOIDS (INS 160ai, 160ai, 160e, 160f)

The 18^{th} JECFA (1974) assigned a group ADI of 50 mg/kg bw/d for β -Apo-8-carotenal (160e), synthetic β -Carotene (160ai), and β -Apo-8-carotenoic acid, methyl or ethyl ester (160f). The 57^{th} JECFA (2001) assigned β -Carotene from *Blakeslea trispora* (160aii) to the group ADI for synthetic β -carotenes. These substances are collectively referred to in the GSFA as carotenoids.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for carotenoids in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for carotenoids are indicated in strikethrough font and recommended additions are indicated in **bold** font.

CAROTEN	NOIDS, INS 160ai, 160aii, 160e, 160f (Colour)				
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g.,	150	mg/kg		6
	chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based				
	drinks)				
01.3.2	beverage whiteners	1000	mg/kg		3
01.4	cream (plain) and the like	1000	mg/kg		3
01.5.2	milk and cream powder analogues	1000	mg/kg		3
01.6.1	unripened cheese	35	mg/kg		6
01.6.2.1	ripened cheese, includes rind	600	mg/kg		6
01.6.2.2	rind of ripened cheese	1000	mg/kg		3
01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	1000	mg/kg		3
01.6.3	whey cheese	1000	mg/kg	Note 3.103.	3
01.6.4	processed cheese	200	mg/kg		6
01.6.5	cheese analogues	1000	mg/kg		3
01.6.6	whey protein cheese	1000	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6
02.1	fats and oils essentially free from water	1000	mg/kg		6
02.2.1.1	butter and concentrated butter	100	mg/kg		6
02.2.1.2	margarine and similar products	1000	mg/kg		6
02.2.1.3	blends of butter and margarine		GMP		6
02.2.2	emulsions containing less than 80% fat	1000	mg/kg		6
02.3	fat emulsions mainly of type oil-in-water, including mixed	1000	mg/kg		6
	and/or flavoured products based on fat emulsions				
02.4	fat-based desserts excluding dairy-based dessert products of	150	mg/kg		6
	food category 01.7				
03.0	edible ices, including sherbet and sorbet	200	mg/kg		6

Food Cat	NOIDS, INS 160ai, 160aii, 160e, 160f (Colour) Food Category	Max	Level	Comments	Step
No.	Food Category	Max	Level	Comments	Вієр
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16.104	6.
04.1.2.3	fruit in vinegar, oil, or brine	1000	mg/kg	11010 10.	3
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food	500	mg/kg		6
04.1.2.0	category 04.1.2.5	300	IIIg/Kg		
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and	500	mg/kg		6
	coconut milk				
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6
04.1.2.11		10	m \(\sigma \sigma \)		6
04.1.2.11	fruit fillings for pastries	10	mg/kg	N. 1. 1.C	6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and	500 .	mg/kg	Note 16	6.
	fungi, roots and tubers, pulses and legumes, and aloe vera),				
04 2 2 2	seaweeds, and nuts and seeds	1000	/1		2
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and	1000	mg/kg		3
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts				
04222	and seeds	500	/1		(
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	500	mg/kg		6
	pulses and legumes, and aloe vera) and seaweeds in vinegar,				
04224	oil, brine, or soy sauce	200	/1		(
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	200	mg/kg		6
	(including mushrooms and fungi, roots and tubers, pulses and				
04007	legumes, and aloe vera), and seaweeds	1000	/1		1
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers,	1000	mg/kg		3
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
0.1.0.0.6	purees and spreads (e.g., peanut butter)	200	/1		
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,	200	mg/kg		6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces,				
04227	candied vegetables) other than food category 04.2.2.5	1000	/1		-
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots	1000	mg/kg		3
	and tubers, pulses and legumes, and aloe vera), and seaweed				
	products, excluding fermented soybean products of food				
05.1.1	category 12.10	200	/1		
05.1.1	cocoa mixes (powders) and cocoa mass/cake	300	mg/kg		6
05.1.2	cocoa mixes (syrups)	300	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6
05.1.4	cocoa and chocolate products	500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other	500	mg/kg		6
	than food categories 05.1, 05.3 and 05.4				
05.3	chewing gum	500	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit)	500	mg/kg		6
26.2	and sweet sauces				
06.3	breakfast cereals, including rolled oats	200	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150	mg/kg		6
06.6	batters (e.g., for breading or batters for fish or poultry)	500	mg/kg		6
	breads and rolls	35	mg/kg		6
07 1 1		1000	mg/kg		3
07.1.1 07.1.2	crackers excluding sweet crackers				
07.1.2	other ordinary bakery products (e.g. bagels, pita, English				
07.1.1 07.1.2 07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	1000	mg/kg		3

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Appendix	II

Food Cat	NOIDS, INS 160ai, 160aii, 160e, 160f (Colour)	Max	Level	Comments	Ctor
No.	Food Category	Max	Level	Comments	Step
110.	crumbs			116.105	
07.1.5	steamed breads and buns	1000	mg/kg		3
07.1.6	mixes for breads and ordinary bakery wares	1000	GMP		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	200	mg/kg		6
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500	mg/kg	Note 16	6.
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	100	mg/kg	Note 3	6
08.1.2	fresh meat, poultry, and game, comminuted	100	mg/kg	Note 117 ¹⁰⁶	6
08.2	processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg	Note 16	6.
08.2	processed meat, poultry, and game products in whole pieces or cuts	100	mg/kg	Note 3	6
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	mg/kg	Note 118 ¹⁰⁷ .	6
08.3.1.2	cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20	mg/kg	110.	6
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.2	heat-treated processed comminuted meat, poultry, and game products	20	mg/kg		6
08.3.3	frozen processed comminuted meat, poultry, and game products	500 .	mg/kg	Note 16	6.
08.3.3	frozen processed comminuted meat, poultry, and game products	100	mg/kg	Note 3	6
08.4	edible casings (e.g., sausage casings)	500 .	mg/kg	Note 16	6
08.4	edible casings (e.g., sausage casings)	100	mg/kg	Note 3	6
09.1.1	fresh fish	300	mg/kg		6
09.1.2	fresh molluses, crustaceans, and echinoderms	500 .	mg/kg	Note 16	6
09.1.2	fresh molluscs, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2	processed fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg		3
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 95	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500 .	mg/kg	Note 16	6.
09.2.2	frozen battered fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms	100	mg/kg	Note 41 ¹⁰⁸ .	6
09.2.3	frozen minced and creamed fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	6.
09.2.3	frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked molluscs, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms	500 .	mg/kg	Note 16	6.
09.2.4.3	fried fish and fish products, including molluscs, crustaceans, and echinoderms	100	mg/kg	Note 3	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg	Note 22. ¹⁰⁹ .	6
09.3	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg		3

¹⁰⁵ Note 116: For use in doughs only.

¹⁰⁶ Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

¹⁰⁷ Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

¹⁰⁸ Note 41: Use in breading or batter coatings only.

Note 22: For use in smoked fish products only.

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Food Cat	KOIDS, INS 160ai, 160aii, 160e, 160f (Colour) Food Category	Max	Level	Comments	Ston
No.	Food Category	IVIAX	Level	Comments	Step
09.3.1	fish and fish products, including molluses, crustaceans, and	500	mg/kg	Note 16	6
07.5.1	echinoderms, marinated and/or in jelly	300.	mg/kg	11010-10	.0.
09.3.1	fish and fish products, including molluses, crustaceans,	200	mg/kg	Note 3	6
07.5.1	and echinoderms, marinated and/or in jelly	200	mg/Ng	11016 5	
09.3.2	fish and fish products, including molluses, crustaceans, and	500	mg/kg	Note 16	6.
07.5.2	echinoderms, pickled and/or in brine	300.	IIIg/Kg	11010 10	.0.
09.3.2	fish and fish products, including molluses, crustaceans,	200	mg/kg	Note 3	6
07.5.2	and echinoderms, pickled and/or in brine	200	mg/kg	11016 3	U
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluses,	500	mg/kg		6
J).J.T	crustaceans, and echinoderms (e.g., fish paste), excluding	300	IIIg/Kg		0
	products of food categories 09.3.1 - 09.3.3				
09.4	fully preserved, including canned or fermented fish and fish	500	mg/kg		6
U).T	products, including molluses, crustaceans, and echinoderms	300	IIIg/Kg		
10.1	fresh eggs	1000	mg/kg	Note 4.110	3
10.2	egg products	1000	mg/kg	11010 T	3
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6
11.1.2	powdered sugar, powdered dextrose	35	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.2.2	mustards	300			
12.4		300	mg/kg		6
	soups and broths		mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich	1000	mg/kg		3
	spreads excluding cocoa- and nut-based spreads of food				
12.0.5	categories 04.2.2.5 and 05.1.3	100			(
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes	50	mg/kg		6
10.4	(excluding products of food category 13.1)	50	/1		
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use)	300	mg/kg		6
10.6	excluding products of food categories 13.1 - 13.4 and 13.6	200	/1		
13.6	food supplements	300	mg/kg		6
14.1.3.2	vegetable nectar	100	mg/kg		6
14.1.3.4	concentrates for vegetable nectar	100	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or	100	mg/kg		6
1.4.2.2	"electrolyte" drinks and particulated drinks	200	н		
14.2.2	cider and perry	200	mg/kg		6
14.2.3.2	sparkling and semi-sparkling grape wines	1000	mg/kg		3
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15%	200	mg/kg		6
	alcohol				
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and	200	mg/kg		6
	spirituous cooler-type beverages, low alcoholic refreshers)				
15.1	snacks - potato, cereal, flour or starch based (from roots and	400	mg/kg		3
	tubers, pulses and legumes)				
15.2	processed nuts, including covered nuts and nut mixtures (with	100	mg/kg		6
	e.g., dried fruit)				
16.0	composite foods - foods that could not be placed in categories	500	mg/kg		6
	01 - 15				

Request for Comment - Carotenoids, (INS 160ai, 160ai, 160e, 160f)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

FAST GREEN FCF (INS 143)

The 30th JECFA (1986) assigned an ADI of 25 mg/kg bw/d for fast green FCF.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for fast green FCF in the GSFA.

Food Cat	Food Category	Max	Level	Comments	Step
No.					
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	100	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100	mg/kg		6
04.1.2.7	candied fruit	100	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	100	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	100	mg/kg		6
04.1.2.11	fruit fillings for pastries	100	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100	mg/kg		6
06.4.2	dried pastas and noodles and like products	100	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100	mg/kg		6
07.0	bakery wares	100	mg/kg		6
07.1.1	breads and rolls	100	mg/kg		Adopte
07.2	fine bakery wares (sweet, salty, savoury) and mixes	100	mg/kg		Adopte
08.1	fresh meat, poultry, and game	1000	mg/kg	Notes 3.111. & 4.112.	3
08.1	fresh meat, poultry, and game		GMP	Notes 3 & 4	Adopte
08.2	processed meat, poultry, and game products in whole	1000	mg/kg	Notes 3 & 4	3

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Appendix II

	pieces or cuts				
08.2	processed meat, poultry, and game products in whole		GMP	Notes 3 & 4	Adopted
	pieces or cuts				
08.4	edible casings (e.g., sausage casings)	1000	mg/kg	Notes 3 & 4	3
08.4	edible casings (e.g., sausage casings)		GMP	Notes 3 & 4	Adopted
09.2.1	frozen fish, fish fillets, and fish products, including	100	mg/kg		6
	molluses, crustaceans, and echinoderms				
09.2.4.3	fried fish and fish products, including molluses,	100	mg/kg		6
	crustaceans, and echinoderms				
09.4	fully preserved, including canned or fermented fish and	100	mg/kg		6
	fish products, including molluscs, crustaceans, and				
	echinoderms				
10.4	egg-based desserts (e.g., custard)	100	mg/kg		6
12.2.2	seasonings and condiments	100	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	100	mg/kg		6
13.6	food supplements		GMP		6

Request for Comment - Fast Green FCF, (INS 143)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed; and
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.).
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

INDIGOTINE (INS 132)

The 18th JECFA (1974) assigned an ADI of 5 mg/kg bw/d for indigotine.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for indigotine in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for indigotine are indicated in strikethrough font and recommended additions are indicated in **bold** font.

INDIGOT	INDIGOTINE, INS 132 (Colour)							
Food Cat	Food Category	Max	Level	Comments	Step			
No.								
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate	300	mg/kg		6			
	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)							
01.6.1	unripened cheese	200	mg/kg	Note 3.113.	3			
01.6.2.2	rind of ripened cheese	100	mg/kg		6			
01.6.3	whey cheese	200	mg/kg	Note 3	3			
01.6.4	processed cheese	200	mg/kg		6			
01.6.5	cheese analogues	200	mg/kg	Note 3	3			
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6			
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3			
02.2.1.1	butter and concentrated butter	300 .	mg/kg		.6			
02.2.1.2	margarine and similar products	200	mg/kg		3			
02.3	fat emulsions mainly of type oil-in-water, including mixed	300	mg/kg		6			
	and/or flavoured products based on fat emulsions							

	INE, INS 132 (Colour)	_	1		1
Food Cat No.	Food Category	Max	Level	Comments	Step
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16.114	.6.
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg	11000 10.	6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and	500	mg/kg		6
	coconut milk		-		
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	300	mg/kg		6
04.2.1.2	surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 .	mg/kg	Note 16	6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	300	mg/kg		.6
05.1.2	cocoa mixes (syrups)	300	mg/kg		6.
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	450	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	450	mg/kg mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	450	mg/kg		6
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.3	breakfast cereals, including rolled oats	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6
07.0	bakery wares	300	mg/kg		6
08.0	meat and meat products, including poultry and game	500	mg/kg	Note 16	6.
08.1	Fresh meat, poultry and game	300.	GMP	Note 4 ¹¹⁵	6
08.2	Processed meat, poultry, and game products in whole		GMP	Note 4	6
08.4	pieces or cuts Edible casings (e.g., sausage casings)		GMP		6
09.1.1	fresh fish	300	mg/kg	Note 50.116	6
09.1.2	fresh molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	6.

¹¹⁴ Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 4: For decoration, stamping, marking or branding the product.

Note 50: For use in fish roe only.

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	INE, INS 132 (Colour)	_	Ι	T	T
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.1	frozen fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 95. ¹¹⁷ .	6
09.2.2	frozen battered fish, fish fillets, and fish products, including molluses, crustaceans, and echinoderms	500 .	mg/kg	Note 16	.6 .
09.2.3	frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg	Note 16	6.
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked molluses, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	6.
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 22.118.	6
09.3.1	fish and fish products, including molluses, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6.
09.3.2	fish and fish products, including molluses, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6.
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	300	mg/kg	Note 4	3
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6
12.2.1	herbs and spices	300	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	300	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with	100	mg/kg		6

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Note 95: For use in surimi and fish roe products only. Note 22: For use in smoked fish products only.

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INDIGOT	INDIGOTINE, INS 132 (Colour)								
Food Cat	Food Category	Max	Level	Comments	Step				
No.									
	e.g., dried fruit)								
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6.				

Request for Comment - Indigotine, (INS 132)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

PONCEAU 4R (INS 124)

The 26th JECFA (1982) assigned an ADI of 4 mg/kg bw/d for ponceau 4R.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for ponceau 4R in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for ponceau 4R are indicated in strikethrough font.

Food Cat	Food Category	Max	Level	Comments	Step
No.					_
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate	150	mg/kg		6
	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)				
01.6.1	unripened cheese	100	mg/kg	Note 3.119.	3
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.3	whey cheese	100	mg/kg	Note 3	3
01.6.4	processed cheese	200	mg/kg		6
01.6.5	cheese analogues	100	mg/kg	Note 3	3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	150	mg/kg		6
03.0	edible ices, including sherbet and sorbet	150	mg/kg		6
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16.120	6
04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg		6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	200	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg		6

Note 3: Surface treatment.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

	J 4R, INS 124 (Colour)		I	T ==	
Food Cat	Food Category	Max	Level	Comments	Step
No. 04.1.2.11	fruit fillings for pastries	100	mg/kg		6
04.1.2.11	surface-treated fresh vegetables (including mushrooms and	500	mg/kg	Note 16	6
04.2.1.2	fungi, roots and tubers, pulses and legumes, and aloe vera),	300	mg/kg	Note 10	
	seaweeds, and nuts and seeds				
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	500	mg/kg		6
04.2.2.3	pulses and legumes, and aloe vera) and seaweeds in vinegar, oil,	300	mg/kg		
	brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	200	mg/kg		6
0 1.2.2. 1	(including mushrooms and fungi, roots and tubers, pulses and	200	1118/118		
	legumes, and aloe vera), and seaweeds				
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers,	100	mg/kg		6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	purees and spreads (e.g., peanut butter)				
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,	200	mg/kg		6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces,				
	candied vegetables) other than food category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and	500	mg/kg		3
	tubers, pulses and legumes, and aloe vera), and seaweed				
	products, excluding fermented soybean products of food				
	category 12.10				
05.1.1	cocoa mixes (powders) and cocoa mass/cake	50	mg/kg		6
05.1.2	cocoa mixes (syrups)	50	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	150	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	150	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other	300	mg/kg		6
	than food categories 05.1, 05.3 and 05.4				
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.3		200	ma/lea		6
06.5	breakfast cereals, including rolled oats cereal and starch based desserts (e.g., rice pudding, tapioca	150	mg/kg		6
00.3	pudding)	130	mg/kg		0
07.0	bakery wares	200	mg/kg		6
08.1	fresh meat, poultry, and game	500	mg/kg	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or	30	mg/kg		6
	cuts		88		
08.3.1.1	cured (including salted) non-heat treated processed comminuted	250	mg/kg		6
	meat, poultry, and game products				
08.3.1.2	cured (including salted) and dried non-heat treated processed	200	mg/kg		6
	comminuted meat, poultry, and game products				
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry,	30	mg/kg		6
	and game products				
08.3.2	heat-treated processed comminuted meat, poultry, and game	200	mg/kg		6
	products				
08.3.3	frozen processed comminuted meat, poultry, and game products	200	mg/kg		6
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6
09.1.1	fresh fish	300	mg/kg	Note 50.121	6
09.1.2	fresh molluscs, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.1	frozen fish, fish fillets, and fish products, including molluses,	500	mg/kg		6
	crustaceans, and echinoderms				
09.2.2	frozen battered fish, fish fillets, and fish products, including	500	mg/kg	Note 16	6
	molluses, crustaceans, and echinoderms				
09.2.3	frozen minced and creamed fish products, including molluscs,	500	mg/kg	Note 16	6

	J 4R, INS 124 (Colour)				
Food Cat No.	Food Category	Max	Level	Comments	Step
	crustaceans, and echinoderms				
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked molluscs, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg	Note 16	6
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	500	mg/kg	Note 22.122.	6
09.3.1	fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly	500	mg/kg	Note 16	6
09.3.2	fish and fish products, including molluscs, crustaceans, and echinoderms, pickled and/or in brine	500	mg/kg	Note 16	6
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	500	mg/kg		6
10.1	fresh eggs	500	mg/kg	Note 4.123	3
10.4	egg-based desserts (e.g., custard)	100	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	200	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200	mg/kg		6
12.9.5	other protein products	100	mg/kg		6
12.10.3	fermented soybean paste (e.g., miso)	200 .	mg/kg		6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6
13.6	food supplements	300	mg/kg		6
14.1.2.2	vegetable juice	300	mg/kg		3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100	mg/kg		6
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6

¹²²

Note 22: For use in smoked fish products only.

Note 4: For decoration, stamping, marking or branding the product. 123

Request for Comment - Ponceau 4R, (INS 124)

- Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

SUNSET YELLOW FCF, INS 110

The 26th JECFA (1982) assigned a group ADI of 2.5 mg/kg bw/d for sunset yellow FCF.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for sunset yellow FCF in the GSFA. Previous recommendations by the Quality Control Working Group for inclusion of an additional provision are indicated in **bold** font.

Food Cat	Food Category	Max	Level	Comments	Step
No.	1000 category	111421			Step
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6
01.6.1	unripened cheese		GMP	Note 3.124.	6
01.6.2.2	rind of ripened cheese	100	mg/kg		6
01.6.3	whey cheese		GMP	Note 3	6
01.6.4	processed cheese	200	mg/kg		6
01.6.5	cheese analogues		GMP	Note 3	6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6
02.1.3	lard, tallow, fish oil, and other animal fats		GMP		6
02.2.1.1	butter and concentrated butter	300	mg/kg		6
02.2.1.2	margarine and similar products		GMP		6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16.125.	6
04.1.2.2	dried fruit	50	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500	mg/kg		6
04.1.2.7	candied fruit	300	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	500	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6
04.1.2.11	fruit fillings for pastries	400	mg/kg		6

Note 3: Surface treatment.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

	TELLOW FCF, INS 110 (Colour)			T -:	1
Food Cat	Food Category	Max	Level	Comments	Step
No. 04.2.1.2	surface-treated fresh vegetables (including mushrooms and	500	mg/kg	Note 16	6
0 1.2.1.2	fungi, roots and tubers, pulses and legumes, and aloe vera),	300	mg/kg	11010 10	
	seaweeds, and nuts and seeds				
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and	300	mg/kg	Note 76. ¹²⁶ .	6
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts				
	and seeds				
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers,	500	mg/kg		6
	pulses and legumes, and aloe vera) and seaweeds in vinegar,				
	oil, brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	200	mg/kg		6
	(including mushrooms and fungi, roots and tubers, pulses and				
0.1.0.0.5	legumes, and aloe vera), and seaweeds	100	/1		
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers,	100	mg/kg		6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
04226	purees and spreads (e.g., peanut butter)	200	× 2/1		-
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,	200	mg/kg		6
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots	200	mg/kg		6
04.2.2.7	and tubers, pulses and legumes, and aloe vera), and seaweed	200	mg/kg		
	products, excluding fermented soybean products of food				
	category 12.10				
05.1.1	cocoa mixes (powders) and cocoa mass/cake	50	mg/kg		6
05.1.2	cocoa mixes (syrups)	50	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6
05.1.4	cocoa and chocolate products	400	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	400	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other	400	mg/kg		6
	than food categories 05.1, 05.3 and 05.4				
05.3	chewing gum	300	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit)	500	mg/kg		6
	and sweet sauces				
06.3	breakfast cereals, including rolled oats	350	mg/kg		6
06.4.2	dried pastas and noodles and like products	300	mg/kg		6
06.4.3	pre-cooked pastas and noodles and like products	300	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca	300	mg/kg		6
	pudding)				
07.0	bakery wares	300	mg/kg		6
08.1	fresh meat, poultry, and game	500	mg/kg	Note 16	6
08.2	processed meat, poultry, and game products in whole pieces or	500	mg/kg	Note 16	6
00.2.1.1	cuts	500	/1	N. 16	
08.3.1.1	cured (including salted) non-heat treated processed	500	mg/kg	Note 16	6
08.3.1.2	comminuted meat, poultry, and game products cured (including salted) and dried non-heat treated processed	125			6
08.3.1.2	comminuted meat, poultry, and game products	135	mg/kg		0
08.3.1.3	fermented non-heat treated processed comminuted meat,	500	mg/kg	Note 16	6
00.3.1.3	poultry, and game products	300	mg/Kg	INOIG 10	0
08.3.2	heat-treated processed comminuted meat, poultry, and game	500	mg/kg	Note 16	6
00.3.4	products	300	mg/Kg	11010 10	
08.3.3	frozen processed comminuted meat, poultry, and game	500	mg/kg	Note 16	6
00.5.5	products		1115/115	1101010	
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6
09.1.1	fresh fish	300	mg/kg	Note 50.127	6

¹²⁶

Note 76: Use in potatoes only.

Note 50: For use in fish roe only. 127

	TELLOW FCF, INS 110 (Colour)	1	I		1
Food Cat	Food Category	Max	Level	Comments	Step
No.	fresh mellygge emistereous and ashing darms	500	ma/lra	Note 16	-
09.1.2 09.2.1	fresh molluscs, crustaceans, and echinoderms frozen fish, fish fillets, and fish products, including molluscs,	500	mg/kg	Note 16	6
09.2.1	crustaceans, and echinoderms	300	mg/kg		0
09.2.2	frozen battered fish, fish fillets, and fish products, including	500	mg/kg	Note 16	6
09.2.2	molluses, crustaceans, and echinoderms	300	mg/kg	Note 10	
09.2.3	frozen minced and creamed fish products, including molluses,	500	mg/kg	Note 16	6
07.2.3	crustaceans, and echinoderms	300	mg/Kg	11010 10	
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.4.2	cooked molluscs, crustaceans, and echinoderms	250	mg/kg		6
09.2.4.3	fried fish and fish products, including molluses, crustaceans,	500	mg/kg	Note 16	6
****	and echinoderms		88		
09.2.5	smoked, dried, fermented, and/or salted fish and fish products,	500	mg/kg	Note 22.128	6
	including molluses, crustaceans, and echinoderms				
09.3.1	fish and fish products, including molluses, crustaceans, and	500	mg/kg	Note 16	6
	echinoderms, marinated and/or in jelly				
09.3.2	fish and fish products, including molluscs, crustaceans, and	500	mg/kg	Note 16	6
	echinoderms, pickled and/or in brine				
09.3.3	salmon substitutes, caviar, and other fish roe products	500	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluscs,	500	mg/kg		6
	crustaceans, and echinoderms (e.g., fish paste), excluding				
	products of food categories 09.3.1 - 09.3.3				
09.4	fully preserved, including canned or fermented fish and fish	500	mg/kg		6
	products, including molluses, crustaceans, and echinoderms		~	.120	
10.1	fresh eggs	200	GMP	Note 4.129	6
10.4	egg-based desserts (e.g., custard)	300	mg/kg		6
11.3	sugar solutions and syrups, also (partially) inverted, including	300	mg/kg		6
	treacle and molasses, excluding products of food category				
11 /	11.1.3	200			(
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar	300	mg/kg		6
11.6	toppings) table-top sweeteners, including those containing high-intensity	300	mg/kg		6
11.0	sweeteners	300	mg/kg		0
12.2.1	herbs and spices	300	mg/kg		6
12.2.2	seasonings and condiments	500	mg/kg		6
12.4	mustards	300	mg/kg		6
12.5	soups and broths	300	mg/kg		6
12.6	sauces and like products	500	mg/kg		6
12.9.5	other protein products	200	mg/kg		6
13.3	dietetic foods intended for special medical purposes	50	mg/kg		6
13.3	(excluding products of food category 13.1)		mg/ng		
13.4	dietetic formulae for slimming purposes and weight reduction	50	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use)	300	mg/kg		6
	excluding products of food categories 13.1 - 13.4 and 13.6				
13.6	food supplements	300	mg/kg		6
14.1.2.2	vegetable juice		GMP		6
14.1.4.1	carbonated water-based flavoured drinks	300	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including	300	mg/kg		6
	punches and ades				
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	391	mg/kg		6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot	70	mg/kg		3
	cereal and grain beverages, excluding cocoa				
14.2.2	cider and perry	200	mg/kg		6
14.2.4	wines (other than grape)	200	mg/kg		6
14.2.6	distilled spirituous beverages containing more than 15%	300	mg/kg		6

¹²⁸

Note 22: For use in smoked fish products only.

Note 4: For decoration, stamping, marking or branding the product. 129

Appendix II

SUNSET Y	SUNSET YELLOW FCF, INS 110 (Colour)								
Food Cat	Food Category	Max	Level	Comments	Step				
No.	alaahal								
	alcohol								
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6				
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550	mg/kg		3				
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100	mg/kg		6				
16.0	composite foods - foods that could not be placed in categories 01 - 15	500	mg/kg		6				

Request for Comment- Sunset Yellow FCF, (INS 110)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendation of the Quality Control Working Group on the additional provision.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a colour;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

ACESULFAME POTASSIUM (INS 950)

The 37th JECFA (1990) assigned an ADI of 15 mg/kg bw/d for acesulfame potassium.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for acesulfame potassium in the GSFA.

ACESULF	AME POTASSIUM, INS 950 (Flavour Enhancer, Sweet	tener)			
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	500	mg/kg		6
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	500	mg/kg		3
01.3.2	beverage whiteners	2000	mg/kg		3
01.4	cream (plain) and the like	1000	mg/kg		3
01.5	milk powder and cream powder and powder analogues (plain)	3000	mg/kg		3
01.5.1	milk powder and cream powder (plain)		GMP		6
01.6.1	unripened cheese	500	mg/kg		3
01.6.5	cheese analogues	350	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000	mg/kg		6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	1000	mg/kg		6
03.0	edible ices, including sherbet and sorbet	800	mg/kg		6

	AME POTASSIUM, INS 950 (Flavour Enhancer, Sweet			α	- Cu
Food Cat	Food Category	Max	Level	Comments	Step
No.		500	/1		
04.1.2.1	frozen fruit	500	mg/kg		6
04.1.2.2	dried fruit	500	mg/kg		6
04.1.2.3	fruit in vinegar, oil, or brine	200	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	500	mg/kg		6
04.1.2.5	jams, jellies and marmelades	1000	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000	mg/kg		6
04.1.2.7	candied fruit	500	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water- based desserts	1000	mg/kg		6
04.1.2.10	fermented fruit products	1000	mg/kg		3
04.1.2.11	fruit fillings for pastries	1000	mg/kg		6
04.1.2.12	cooked fruit	500	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and	1000	mg/kg		3
01.2.2.3	tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000	mg/Kg		
04.2.2.4	canned or bottled (pasteurized) or retort pouch	350	mg/kg		6
04.2.2.4	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	330	mg/kg		
04.2.2.5	vegetable (including mushrooms and fungi, roots and	2500	mg/kg		6
01.2.2.3	tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2300	mg/ Kg		
04.2.2.6	vegetable (including mushrooms and fungi, roots and	350	mg/kg		6
	tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	2500	mg/kg		6
05.1.2	cocoa mixes (syrups)	500	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	2500	mg/kg		6
05.1.4	cocoa and chocolate products	2000	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	2500	mg/kg		6
05.2.1	hard candy	3500	mg/kg		6
05.2.2	soft candy	2500	mg/kg		6
05.2.3	nougats and marzipans	2500	mg/kg		6
05.3	chewing gum	5000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6
06.1	whole, broken, or flaked grain, including rice	300	mg/kg		3
06.3	breakfast cereals, including rolled oats	1200	mg/kg		6
06.4.2	dried pastas and noodles and like products	1000	mg/kg		3
06.4.3	pre-cooked pastas and noodles and like products	1000	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350	mg/kg		6
07.1	bread and ordinary bakery wares	1000	mg/kg		3
07.1	cakes, cookies and pies (e.g., fruit-filled or custard				6
	types)	1000	mg/kg		
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000	mg/kg		6

	AME POTASSIUM, INS 950 (Flavour Enhancer, Sweet	T	Lovel	Comments	Ston
Food Cat No.	Food Category	Max	Level	Comments	Step
09.3	semi-preserved fish and fish products, including molluses, crustaceans, and echinoderms	600	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms	600	mg/kg		3
10.4	egg-based desserts (e.g., custard)	350	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		6
11.6	table-top sweeteners, including those containing high- intensity sweeteners	15000	mg/kg		3
12.2	herbs, spices, seasoning, and condiments (e.g., seasoning for instant noodles)	2000	mg/kg		3
12.3	vinegars	2000	mg/kg		3
12.4	mustards	350	mg/kg		6
12.5	soups and broths	110	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1000	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350	mg/kg		6
12.6.3	mixes for sauces and gravies	350	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	350	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg		6
13.1.3	formulae for special medical purposes for infants	450	mg/kg		3
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	450	mg/kg		6
13.4	dietetic formulae for slimming purposes and weight reduction	450	mg/kg		6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000	mg/kg		3
13.6	food supplements	2000	mg/kg		6
14.1.2.2	vegetable juice	600	mg/kg		6
14.1.2.4	concentrates for vegetable juice	3000	mg/kg	Note 14.130	3
14.1.3.4	concentrates for vegetable nectar	2500		Note 14	3
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600	mg/kg		6
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	mg/kg		3
14.2.1	beer and malt beverages	350	mg/kg		6
14.2.2	cider and perry	350	mg/kg		6
14.2.3	grape wines	500	mg/kg		3
14.2.4	wines (other than grape)	500	mg/kg		3
14.2.5	mead	500	mg/kg		3
14.2.6	distilled spirituous beverages containing more than 15% alcohol	350	mg/kg		3
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500	mg/kg		3
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000	mg/kg		6
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000	mg/kg		6
15.3	snacks - fish based	350	mg/kg		6

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ACESULFAME POTASSIUM, INS 950 (Flavour Enhancer, Sweetener)								
Food Cat	Food Category	Max	Level	Comments	Step			
No.					_			
16.0	composite foods - foods that could not be placed in	350	mg/kg		3			
	categories 01 - 15							

Request for Comment - Acesulfame Potassium (INS 950)

- Please indicate: 1)
 - Which food additive provisions you support for adoption at Step 5/8 or 8; a)
 - b) Which food additive provisions you support requesting additional information the type of information needed; and
 - Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.).
- 2) Please indicate the basis of your views by addressing the following:
 - The technological need for a sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - Whether this level is safe. c)
- Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and 3) Codex commodity standards.

ALITAME (INS 956)

The 46th JECFA (1996) assigned an ADI of 1 mg/kg bw/d for alitame

The 37th CCFAC agreed to request information on the following draft provisions in the GSFA for the use of alitame in the following food categories.

ALITAME	ALITAME, INS 956 (Sweetener)							
Food Cat. No.	Food Category	Max.	Level	Comment	Step			
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100	mg/kg	Comment	6			
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	60	mg/kg		6			
01.4	cream (plain) and the like	100	mg/kg		6			
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		6			
03.0	edible ices, including sherbet and sorbet	100	mg/kg		6			
04.1.2.5	jams, jellies and marmelades	100	mg/kg		6			
05.0	confectionery	300	mg/kg		6			
07.0	bakery wares	200	mg/kg		6			
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)		GMP		6			
11.6	table-top sweeteners, including those containing high- intensity sweeteners		GMP		6			
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	100	mg/kg		6			
12.5	soups and broths	40	mg/kg		6			
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300	mg/kg		6			
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40	mg/kg		6			

Request for Comment - Alitame (INS 956)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information the type of information needed; and
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.).
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

ASPARTAME, INS 951

The 25th JECFA (1981) assigned an ADI of 40 mg/kg bw/d for aspartame.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for aspartame in the GSFA.

Food Cat	Food Category	Max	Level	Comments	Step
No.	· · · · · · · · · · · · · · · · · · ·				
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600	mg/kg		6
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	2000	mg/kg		6
01.3.2	beverage whiteners	6000	mg/kg		3
01.4.1	pasteurized cream (plain)	6000	mg/kg		3
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000	mg/kg		3
01.4.3	clotted cream (plain)	6000	mg/kg		3
01.4.4	cream analogues	1000	mg/kg		6
01.5.1	milk powder and cream powder (plain)	5000	mg/kg		3
01.5.2	milk and cream powder analogues	2000	mg/kg		6
01.6.1	unripened cheese	1000	mg/kg		3
01.6.5	cheese analogues	1000	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	3000	mg/kg		6
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	3000	mg/kg		6
03.0	edible ices, including sherbet and sorbet	3000	mg/kg		6
04.1.2.1	frozen fruit	2000	mg/kg		3
04.1.2.2	dried fruit	3000	mg/kg		6
04.1.2.3	fruit in vinegar, oil, or brine	300	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg		6
04.1.2.5	jams, jellies and marmelades	1000	mg/kg		6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000	mg/kg		6
04.1.2.7	candied fruit	2000	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	3000	mg/kg		6
04.1.2.10	fermented fruit products	2000	mg/kg		6
04.1.2.11	fruit fillings for pastries	3000	mg/kg		6
04.1.2.12	cooked fruit	2000	mg/kg		6

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	ME, INS 951 (Flavour Enhancer, Sweetener)	3.6	T 1	G 4	G4
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2500	mg/kg		3
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	3000	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500	mg/kg		6
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000	mg/kg		6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	3000	mg/kg		6
05.1.2	cocoa mixes (syrups)	1000	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	3000	mg/kg		6
05.1.4	cocoa and chocolate products	2500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	3000	mg/kg		6
05.2.1	hard candy	10000	mg/kg		6
05.2.2	soft candy	3000	mg/kg		6
05.2.3	nougats and marzipans	3000	mg/kg		6
05.3	chewing gum	10000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg		6
06.3	breakfast cereals, including rolled oats	5000	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000	mg/kg		6
07.1	bread and ordinary bakery wares	4000	mg/kg		6
07.2	fine bakery wares (sweet, salty, savoury) and mixes	5000	mg/kg		6
08.2	processed meat, poultry, and game products in whole pieces or cuts	300	mg/kg		6
08.3	processed comminuted meat, poultry, and game products	300	mg/kg		6
09.2	processed fish and fish products, including molluses, crustaceans, and echinoderms	300	mg/kg		6
09.3	semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	300	mg/kg		6
09.4	fully preserved, including canned or fermented fish and fish products, including molluses, crustaceans, and echinoderms		GMP		3
10.2.3	dried and/or heat coagulated egg products	1000	mg/kg		6
10.4	egg-based desserts (e.g., custard)	1000	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000	mg/kg		6
11.6	table-top sweeteners, including those containing high-intensity sweeteners	1000	mg/kg		6
12.2.2	seasonings and condiments	2000	mg/kg		6
12.3	vinegars		GMP		3
12.4	mustards	350	mg/kg		6
12.5	soups and broths	600	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	2000	mg/kg		6

ASPARTA	ASPARTAME, INS 951 (Flavour Enhancer, Sweetener)								
Food Cat	Food Category	Max	Level	Comments	Step				
No.									
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce,	2000	mg/kg		6				
	brown gravy)								
12.6.3	mixes for sauces and gravies	350	mg/kg		6				
12.6.4	clear sauces (e.g., fish sauce)	350	mg/kg		6				
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000	mg/kg		6				
13.1.3	formulae for special medical purposes for infants	800	mg/kg	Note 84.131	3				
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000	mg/kg		6				
13.4	dietetic formulae for slimming purposes and weight reduction	800	mg/kg		6				
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000	mg/kg		6				
13.6	food supplements	5500	mg/kg		6				
14.1.2.2	vegetable juice	2000	mg/kg		6				
14.1.2.4	concentrates for vegetable juice	2000	mg/kg		6				
14.1.3.2	vegetable nectar	2000	mg/kg		6				
14.1.3.4	concentrates for vegetable nectar	2000	mg/kg		6				
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000	mg/kg		6				
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	mg/kg		3				
14.2.1	beer and malt beverages	600	mg/kg		6				
14.2.2	cider and perry	600	mg/kg		6				
14.2.4	wines (other than grape)	700	mg/kg		6				
14.2.5	mead	700	mg/kg		6				
14.2.6	distilled spirituous beverages containing more than 15% alcohol	700	mg/kg		6				
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000	mg/kg		6				
15.0	ready-to-eat savouries	500	mg/kg		6				

Request for Comment - Aspartame, (INS 951)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.), and
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a flavour enhancer or sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

CYCLAMATES (INS 952)

The 26th JECFA (1982) assigned a group ADI of 11 mg/kg bw/d for calcium cyclamate, cyclohexylsulfamic acid, and sodium cyclamate all expressed as cyclamic acid.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for cyclamates in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for cyclamates are indicated in strikethrough font and recommended additions are indicated in **bold** font.

	ATES, INS 952 (Flavour Enhancer, Sweetener)				
Food Cat	Food Category	Max	Level	Comments	Step
No.				122	
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400	mg/kg	Note 17.132.	6
01.2	fermented and renneted milk products (plain), excluding		GMP.	Note 17	6.
	food category 01.1.2 (dairy based drinks)				
01.2	fermented and renneted milk products (plain),	250	mg/kg	Note 17	6
	excluding food category 01.1.2 (dairy based drinks)				
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	250	mg/kg	Note 17	6
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	250	mg/kg	Note 17	6
03.0	edible ices, including sherbet and sorbet	250	mg/kg	Note 17	6
04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg	Note 17	6
04.1.2.5	jams, jellies and marmelades	1000	mg/kg	Note 17	6
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000	mg/kg	Note 17	6
04.1.2.7	candied fruit	500	mg/kg	Note 17	6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	250	mg/kg	Note 17	6
04.1.2.9	fruit-based desserts, including fruit-flavoured water- based desserts	250	mg/kg	Note 17	6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100	mg/kg	Note 17.	.6.
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250	mg/kg	Note 17	6
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	500	mg/kg	Note 17	6
05.2.1	hard candy	2500	mg/kg	Note 17	6
05.2.2	soft candy	500	mg/kg	Note 17	6
05.2.3	nougats and marzipans	500	mg/kg	Note 17	6
05.3	chewing gum	3000	mg/kg	Note 17	6
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	Note 17	6
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250	mg/kg	Note 17	6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	1600	mg/kg	Note 17	6
07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000	mg/kg	Note 17	6
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	1600	mg/kg	Note 17	6
10.4	egg-based desserts (e.g., custard)	250	mg/kg	Note 17	6

Food Cat	Food Category	Max	Level	Comments	Step
No.					
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500	mg/kg	Note 17	6
11.6	table-top sweeteners, including those containing high- intensity sweeteners		GMP	Note 17	6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg	Note 17	6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500	mg/kg	Note 17	6
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1300	mg/kg	Note 17	6
13.4	dietetic formulae for slimming purposes and weight reduction	1300	mg/kg	Note 17	6
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	16000	mg/kg	Note 17	3
13.6	food supplements	1250	mg/kg	Note 17	6
14.1.3.2	vegetable nectar	400	mg/kg	Note 17	3
14.1.3.4	concentrates for vegetable nectar	400	mg/kg	Notes 17 & 127. ¹³³ .	3
14.1.4.1	carbonated water-based flavoured drinks	1500	mg/kg	Note 17	6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1500	mg/kg	Note 17	6
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250	mg/kg	Note 17	6

Request for Comment - Cyclamates, (INS 952)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a flavour enhancer or sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

NEOTAME (INS 961)

The 26th JECFA (1982) assigned an ADI of 2 mg/kg bw/d for neotame.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for neotame in the GSFA.

NEOTAME, INS 961 (Flavour Enhancer, Sweetener)						
Food	Food Category	Max	Level	Comments	Step	
Cat No.						
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate	20	mg/kg		3	

Note 127: As served to the consumer.

	E, INS 961 (Flavour Enhancer, Sweetener)			<u> </u>	a.
Food Cat No.	Food Category	Max	Level	Comments	Step
Cat 110.	milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)				
01.2	fermented and renneted milk products (plain), excluding food				
	category 01.1.2 (dairy based drinks)	65	mg/kg		3
01.3.2	beverage whiteners		GMP		3
01.4.1	pasteurized cream (plain)		GMP		3
01.4.2	sterilized and UHT creams, whipping and whipped creams, and				
01.10	reduced fat creams (plain)		GMP		3
01.4.3	clotted cream (plain)	22	GMP		3
01.4.4	cream analogues	33	mg/kg GMP		3
01.5.1	milk powder and cream powder (plain) milk and cream powder analogues	65	mg/kg		3
01.5.2	unripened cheese	33	mg/kg		3
01.6.5	cheese analogues	33	mg/kg		3
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100	mg/kg		3
02.3	fat emulsions mainly of type oil-in-water, including mixed	100	mg/ng		
	and/or flavoured products based on fat emulsions	10	mg/kg		3
02.4	fat-based desserts excluding dairy-based dessert products of				
	food category 01.7	100	mg/kg		3
03.0	edible ices, including sherbet and sorbet	100	mg/kg		3
04.1.2.1	frozen fruit	100	mg/kg		3
04.1.2.2	dried fruit	100	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	100	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	33	mg/kg		3
04.1.2.5	jams, jellies and marmelades	33	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food	(5	/1		2
04.1.2.7	category 04.1.2.5	65 65	mg/kg		3
04.1.2.7	fruit preparations, including pulp, purees, fruit toppings and	63	mg/kg		3
04.1.2.6	coconut milk	100	mg/kg		3
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based	100	mg/kg		
0 1.1.2.9	desserts	100	mg/kg		3
04.1.2.10	fermented fruit products	65	mg/kg		3
04.1.2.11	fruit fillings for pastries	100	mg/kg		3
04.1.2.12	cooked fruit	65	mg/kg		3
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and				
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts				
	and seeds	33	mg/kg		3
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and				
	tubers, pulses and legumes, and aloe vera), seaweeds, and nuts	22	/1		,
04.2.2.3	and seeds	33	mg/kg		3
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil,				
	brine, or soy sauce	10	mg/kg		3
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	10	IIIg/Kg		
0 1.2.2.1	(including mushrooms and fungi, roots and tubers, pulses and				
	legumes, and aloe vera), and seaweeds	33	mg/kg		3
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers,		0.0		
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	purees and spreads (e.g., peanut butter)	33	mg/kg		3
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers,				
	pulses and legumes, and aloe vera), seaweed, and nut and seed				
	pulps and preparations (e.g., vegetable desserts and sauces,				_
	candied vegetables) other than food category 04.2.2.5	33	mg/kg		3
04.2.2.7	t tarmantad reacatable (in aliiding miighraama and finai reata and	i .	1	1	1
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and				
04.2.2.7	tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food				

	IE, INS 961 (Flavour Enhancer, Sweetener)	3.6			G,
Food Cat No.	Food Category	Max	Level	Comments	Step
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi,				
04.2.2.8	roots and tubers, pulses and legumes, and aloe vera), and				
	seaweeds	33	mg/kg		3
05.1.1	cocoa mixes (powders) and cocoa mass/cake	100	mg/kg		3
05.1.2	cocoa mixes (syrups)	33	mg/kg		3
05.1.2	cocoa-based spreads, including fillings	100	mg/kg		3
05.1.4	cocoa and chocolate products	80	mg/kg		3
05.1.5	imitation chocolate, chocolate substitute products	100	mg/kg		3
05.1.3	confectionery including hard and soft candy, nougat, etc. other	100	mg/kg		
03.2	than food categories 05.1, 05.3 and 05.4	1000	mg/kg		3
05.3	chewing gum	1000	mg/kg		3
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit)	1000	mg/Kg		
03.1	and sweet sauces	33	mg/kg		3
06.3	breakfast cereals, including rolled oats	80	mg/kg		3
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca	00	mg/Kg		
00.5	pudding)	33	mg/kg		3
07.1	bread and ordinary bakery wares	70	mg/kg		3
07.2	fine bakery wares (sweet, salty, savoury) and mixes	80	mg/kg		3
08.2	processed meat, poultry, and game products in whole pieces or		mg/ng		
00.2	cuts	10	mg/kg		3
08.3	processed comminuted meat, poultry, and game products	10	mg/kg		3
09.2	processed fish and fish products, including molluses,	10	mg/Kg		
07.2	crustaceans, and echinoderms	10	mg/kg		3
09.3	semi-preserved fish and fish products, including molluses,	10	mg/Kg		
07.5	crustaceans, and echinoderms	10	mg/kg		3
09.4	fully preserved, including canned or fermented fish and fish	10	mg/Kg		
07.1	products, including molluses, crustaceans, and echinoderms	10	mg/kg		3
10.2.3	dried and/or heat coagulated egg products	33	mg/kg		3
10.2.3	egg-based desserts (e.g., custard)	33	mg/kg		3
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar	33	mg/kg		
11.7	toppings)	100	mg/kg		3
11.6	table-top sweeteners, including those containing high-intensity	100	mg/Kg		
11.0	sweeteners	12	mg/kg		3
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for	12	mg/Kg		
12.2	instant noodles)	65	mg/kg		3
12.3	vinegars	12	mg/kg		3
12.4	mustards	12	mg/kg		3
12.5	soups and broths	20	mg/kg		3
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	65	mg/kg		3
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream	05	mg/Kg		
12.0.2	sauce, brown gravy)	65	mg/kg		3
12.6.3	mixes for sauces and gravies	12	mg/kg		3
12.6.4	clear sauces (e.g., fish sauce)	12	mg/kg		3
12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads	12	mg/kg		3
12.7	excluding cocoa- and nut-based spreads of food categories				
	04.2.2.5 and 05.1.3	33	mg/kg		3
13.1.3	formulae for special medical purposes for infants	25	mg/kg		3
13.1.3	dietetic foods intended for special medical purposes (excluding	23	ilig/Kg)
13.3	products of food category 13.1)	33	mg/kg		3
13.4	dietetic formulae for slimming purposes and weight reduction	33	mg/kg	+	3
13.4	dietetic foods (e.g., supplementary foods for dietary use)	33	mg/Kg	1	3
13.3	excluding products of food categories 13.1 - 13.4 and 13.6	65	ma/lea		3
12 6			mg/kg	-	
13.6	food supplements	90	mg/kg		3
14.1.2.2	vegetable juice	65	mg/kg	 	3
14.1.2.4	concentrates for vegetable juice	65	mg/kg	1	3
14.1.3.2	vegetable nectar	65	mg/kg	-	3
14.1.3.4	concentrates for vegetable nectar	65	mg/kg		3

NEOTAM	NEOTAME, INS 961 (Flavour Enhancer, Sweetener)								
Food	Food Category	Max	Level	Comments	Step				
Cat No.									
14.1.4	water-based flavoured drinks, including "sport," "energy" or								
	"electrolyte" drinks and particulated drinks	33	mg/kg		3				
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot								
	cereal and grain beverages, excluding cocoa	50	mg/kg		3				
14.2.1	beer and malt beverages	20	mg/kg		3				
14.2.2	cider and perry	20	mg/kg		3				
14.2.4	wines (other than grape)	23	mg/kg		3				
14.2.5	mead	23	mg/kg		3				
14.2.6	distilled spirituous beverages containing more than 15% alcohol	23	mg/kg		3				
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous								
	cooler-type beverages, low alcoholic refreshers)	33	mg/kg		3				
15.0	ready-to-eat savouries	16	mg/kg		3				

Request for Comment - Neotame, (INS 961)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed; and
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.).
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a flavour enhancer or sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

SACCHARIN (INS 954)

The 41st JECFA (1993) assigned a group ADI of 5 mg/kg bw/d for calcium saccharin, potassium saccharin, sodium saccharin and saccharin.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for saccharin in the GSFA. Previous recommendations by the Quality Control Working Group to discontinue work on specific provisions for saccharin are indicated in strikethrough font recommended additions are indicated in **bold** font.

SACCHAI	RIN, INS 954 (Flavour Enhancer, Sweetener)				
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g.,	400	mg/kg		6
	chocolate milk, cocoa, eggnog, drinking yoghurt, whey-				
	based drinks)				
01.2.1	fermented milks (plain)	200	mg/kg		6
01.2.2	renneted milk (plain)		GMP.		6.
01.2.2	renneted milk (plain)	100	mg/kg		6
01.6.1	unripened cheese	100	mg/kg		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured	200 .	mg/kg		.6.
	yoghurt)				
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured	300	mg/kg		6
	yoghurt)				
02.4	fat-based desserts excluding dairy-based dessert products	:100	mg/kg		.6.
	of food category 01.7				
02.4	fat-based desserts excluding dairy-based dessert	300	mg/kg		6
	products of food category 01.7				

	RIN, INS 954 (Flavour Enhancer, Sweetener)				
Food Cat	Food Category	Max	Level	Comments	Step
No.		200	/1		
03.0	edible ices, including sherbet and sorbet	300	mg/kg		6
04.1.2.3	fruit in vinegar, oil, or brine	160	mg/kg		6
04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg		6
04.1.2.5 04.1.2.6	jams, jellies and marmelades	200	mg/kg		6
04.1.2.0	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200	mg/kg		0
04.1.2.7	candied fruit	5000	mg/kg		3
04.1.2.7	fruit preparations, including pulp, purees, fruit toppings	200	mg/kg		6
04.1.2.6	and coconut milk	200	mg/kg		
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based	100	mg/kg		6
04001	desserts	500	7		
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots	500	mg/kg		6
	and tubers, pulses and legumes, and aloe vera), seaweeds,				
04.2.2.2	and nuts and seeds dried vegetables (including mushrooms and fungi, roots	500	mg/kg		6
04.2.2.2	and tubers, pulses and legumes, and aloe vera), seaweeds,	300	IIIg/Kg		0
	and nuts and seeds				
04.2.2.3	vegetables (including mushrooms and fungi, roots and	2000	mg/kg		6
04.2.2.3	tubers, pulses and legumes, and aloe vera) and seaweeds	2000	IIIg/Kg		
	in vinegar, oil, brine, or soy sauce				
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables	500	mg/kg		6
	(including mushrooms and fungi, roots and tubers, pulses		88		
	and legumes, and aloe vera), and seaweeds				
04.2.2.5	vegetable (including mushrooms and fungi, roots and	500	mg/kg		6
	tubers, pulses and legumes, and aloe vera), seaweed, and				
	nut and seed purees and spreads (e.g., peanut butter)				
04.2.2.6	vegetable (including mushrooms and fungi, roots and	500	mg/kg		6
	tubers, pulses and legumes, and aloe vera), seaweed, and				
	nut and seed pulps and preparations (e.g., vegetable				
	desserts and sauces, candied vegetables) other than food				
	category 04.2.2.5				
04.2.2.7	fermented vegetable (including mushrooms and fungi,	500	mg/kg		6
	roots and tubers, pulses and legumes, and aloe vera), and				
	seaweed products, excluding fermented soybean products				
04000	of food category 12.10	500	71		
04.2.2.8	cooked or fried vegetables (including mushrooms and	500	mg/kg		6
	fungi, roots and tubers, pulses and legumes, and aloe				
05.1	vera), and seaweeds	500	/1		
05.1	cocoa products and chocolate products including imitations and chocolate substitutes	500	mg/kg		6
05.2.1	hard candy	3000	mg/kg		6
05.2.1	soft candy	500	mg/kg		6
05.2.3	nougats and marzipans	500	mg/kg		6
05.2.3	chewing gum	3000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-	500	mg/kg		6
05.4	fruit) and sweet sauces	300	IIIg/Kg		
06.3	breakfast cereals, including rolled oats	100	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding,	100	mg/kg		6
00.0	tapioca pudding)	100	1118/118		
07.1.3	other ordinary bakery products (e.g., bagels, pita, English	15	mg/kg		6
	muffins)		3-8		
07.2	fine bakery wares (sweet, salty, savoury) and mixes	2000	mg/kg		6
08.2.1.1	cured (including salted) non-heat treated processed meat,	2000	mg/kg		6
	poultry, and game products in whole pieces or cuts				
08.2.2	heat-treated processed meat, poultry, and game products	500	mg/kg		6
	in whole pieces or cuts				
08.3.2	heat-treated processed comminuted meat, poultry, and	500	mg/kg		6
	game products				

	RIN, INS 954 (Flavour Enhancer, Sweetener)				~.
Food Cat No.	Food Category	Max	Level	Comments	Step
09.2.4.1	cooked fish and fish products	500	mg/kg		6
09.2.5	smoked, dried, fermented, and/or salted fish and fish	1200	mg/kg		6
07.2.3	products, including molluses, crustaceans, and	1200	mg/kg		
	echinoderms				
09.3.1	fish and fish products, including molluses, crustaceans,	160	mg/kg		6
07.0.1	and echinoderms, marinated and/or in jelly	100	1118/118		
09.3.2	fish and fish products, including molluses, crustaceans,	2000	mg/kg		6
*****	and echinoderms, pickled and/or in brine		88		
09.3.3	salmon substitutes, caviar, and other fish roe products	160	mg/kg		6
09.3.4	semi-preserved fish and fish products, including molluses,	1200	mg/kg		6
	crustaceans, and echinoderms (e.g., fish paste), excluding				
	products of food categories 09.3.1 - 09.3.3				
09.4	fully preserved, including canned or fermented fish and	200	mg/kg		6
	fish products, including molluses, crustaceans, and				
	echinoderms				
10.4	egg-based desserts (e.g., custard)	100	mg/kg		6
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar	300	mg/kg		6
	toppings)				
11.6	table-top sweeteners, including those containing high-	4545	mg/kg		6.
	intensity sweeteners				
11.6	table-top sweeteners, including those containing high-		GMP		6
	intensity sweeteners				
12.3	vinegars	300	mg/kg		6
12.4	mustards	320	mg/kg		6
12.5	soups and broths	110	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500 .	mg/kg		6.
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	200	mg/kg		6
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream	160	mg/kg		6
	sauce, brown gravy)				
12.6.3	mixes for sauces and gravies	300	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	160	mg/kg		6
12.7	salads (e.g., macaroni salad, potato salad) and sandwich	200	mg/kg		6
	spreads excluding cocoa- and nut-based spreads of food				
	categories 04.2.2.5 and 05.1.3				
12.9.1.3	other soybean products (including non-fermented soy	500	mg/kg		6
	sauce)				
13.1.3	formulae for special medical purposes for infants	200	mg/kg		3
13.3	dietetic foods intended for special medical purposes	300	mg/kg		6
10.1	(excluding products of food category 13.1)	200			
13.4	dietetic formulae for slimming purposes and weight	300 .	mg/kg		6.
10.4	reduction	400			
13.4	dietetic formulae for slimming purposes and weight	400	mg/kg		6
12.5	reduction	500	/1		
13.5	dietetic foods (e.g., supplementary foods for dietary use)	500	mg/kg		6
	excluding products of food categories 13.1 - 13.4 and				
13.6	13.6	1200	m ~ /1. ~		- 6
	food supplements	1200	mg/kg		6
14.1.2.4	concentrates for vegetable juice	300	mg/kg		6
14.1.3.4	concentrates for vegetable nectar	300	mg/kg		6
14.1.4.1	carbonated water-based flavoured drinks	500	mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including	500	mg/kg		6
	punches and ades concentrates (liquid or solid) for water-based flavoured	2000	/1		
14142	L concentrates (liquid or solid) for water-based flavoured	2000	mg/kg		6
14.1.4.3					I
	drinks	200	- /1		
14.1.4.3		200	mg/kg		6

SACCHARIN, INS 954 (Flavour Enhancer, Sweetener)							
Food Cat	Food Category	Max	Level	Comments	Step		
No.							
14.2.2	cider and perry	80	mg/kg		6		
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80	mg/kg		6		
15.0	ready-to-eat savouries	100	mg/kg		6		
16.0	composite foods - foods that could not be placed in categories 01 - 15	200	mg/kg		6		

Request for Comment - Saccharin (INS 954)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group to discontinue work on specific provisions and to include the indicated amendments.
- 2) Please indicate the basis of your views by addressing the following:
 - The technological need for a flavour enhancer or sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

SUCRALOSE, INS 955

The 37th JECFA (1990) assigned a group ADI of 15 mg/kg bw/d for sucralose.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for sucralose in the GSFA. Previous decisions by the CCFAC to delete the provision for sucralose in food category 01.0 resulted and in light of previous comments additional provisions for sucralose are included in subcategories of food category 01.0. In addition, the Quality Control Working Group has previously recommended the inclusion of additional provisions that are indicated in **bold** font.

SUCRALO	OSE, INS 955 (Sweetener)				
Food Cat	Food Category	Max	Level	Comments	Step
No.					
01.1.1	Milk and buttermilk (plain)		GMP		6
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g.,	300	mg/kg		6
	chocolate milk, cocoa, eggnog, drinking yoghurt, whey-				
	based drinks)				
01.2.1	fermented milks (plain)	400	mg/kg		3
01.2.1.1	Fermented milks (plain), not heat-treated after		GMP		6
	fermentation				
01.2.1.2	fermented milks (plain), heat-treated after fermentation	250	mg/kg		6
01.2.2	Renneted milk (plain)		GMP		6
01.3.1	Condensed milk (plain)		GMP		6
01.3.2	beverage whiteners	580	mg/kg		3
01.4	cream (plain) and the like	580	mg/kg		3
01.5	Milk powder and cream powder and powder		GMP		6
	analogues (plain)				
01.6	Cheese and analogues		GMP		6
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured	400	mg/kg		6
	yoghurt)				
01.8	Whey and whey products, excluding whey cheeses		GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including		GMP		6

	OSE, INS 955 (Sweetener)	N /	T1		C4
Food Cat No.	Food Category	Max	Level	Comments	Step
110.	mixed and/or flavoured products based on fat				
	emulsions				
02.4	fat-based desserts excluding dairy-based dessert products	400	mg/kg		3
	of food category 01.7				
03.0	edible ices, including sherbet and sorbet	400	mg/kg		6
04.1.2.1	frozen fruit	400	mg/kg		3
04.1.2.2	dried fruit	1500	mg/kg		3
04.1.2.3	fruit in vinegar, oil, or brine	180	mg/kg		3
04.1.2.4	canned or bottled (pasteurized) fruit	450	mg/kg		6
04.1.2.5	jams, jellies and marmelades	1000	mg/kg		3
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800	mg/kg		6
04.1.2.7	candied fruit	800	mg/kg		6
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	450	mg/kg		6
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1250	mg/kg		6
04.1.2.10	fermented fruit products	150	mg/kg		6
04.1.2.11	fruit fillings for pastries	400	mg/kg		3
04.1.2.12	cooked fruit	150	mg/kg		6
04.2.2.1	frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150	mg/kg		6
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150	mg/kg		6
04.2.2.3	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	450	mg/kg		6
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150	mg/kg		6
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		6
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500	mg/kg		6
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	150	mg/kg		6
04.2.2.8	cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150	mg/kg		6
05.1.1	cocoa mixes (powders) and cocoa mass/cake	1500	mg/kg		6
05.1.2	cocoa mixes (syrups)	1000	mg/kg		6
05.1.3	cocoa-based spreads, including fillings	1500	mg/kg		6
05.1.4	cocoa and chocolate products	1500	mg/kg		6
05.1.5	imitation chocolate, chocolate substitute products	1500	mg/kg		6
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2400	mg/kg		3
05.3	chewing gum	5000	mg/kg		6
05.4	decorations (e.g., for fine bakery wares), toppings (non-	1000	mg/kg		6
	fruit) and sweet sauces				

	OSE, INS 955 (Sweetener)	1			
Food Cat No.	Food Category	Max	Level	Comments	Step
06.3	breakfast cereals, including rolled oats	1000	mg/kg		6
06.5	cereal and starch based desserts (e.g., rice pudding,	1250	mg/kg		6
00.3	tapioca pudding)	1230	mg/kg		0
06.6	batters (e.g., for breading or batters for fish or poultry)	600	mg/kg		6
06.7	pre-cooked or processed rice products, including rice	600	mg/kg		6
00.7	cakes (Oriental type only)	000	mg/kg		
07.1	bread and ordinary bakery wares	750	mg/kg		6
07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	750	mg/kg		6
07.2.1	other fine bakery products (e.g., doughnuts, sweet rolls,	800	mg/kg		6
07.2.2	scones, and muffins)	800	mg/kg		
07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	750	mg/kg		6
09.3	semi-preserved fish and fish products, including molluses,	120	mg/kg		3
07.5	crustaceans, and echinoderms	120	mg/kg]
09.3.1	fish and fish products, including molluses, crustaceans,	450	mg/kg		6
09.3.1	and echinoderms, marinated and/or in jelly	430	mg/kg		
09.3.2	fish and fish products, including molluses, crustaceans,	450	mg/kg		6
09.3.2	and echinoderms, pickled and/or in brine	430	mg/kg		
09.4	fully preserved, including canned or fermented fish and	120	mg/kg		3
07.4	fish products, including molluses, crustaceans and	120	mg/kg		3
	echinoderms				
10.4	egg-based desserts (e.g., custard)	400	mg/kg		3
11.3	sugar solutions and syrups, also (partially) inverted,	1500	mg/kg		6
11.5	including treacle and molasses, excluding products of	1500	mg/kg		
	food category 11.1.3				
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar	1500	mg/kg		6
11.7	toppings)	1500	mg/kg		
11.6	table-top sweeteners, including those containing high-	12000	mg/kg		3
11.0	intensity sweeteners	12000	mg/kg		
12.2.1	herbs and spices	400	mg/kg		3
12.2.2	seasonings and condiments	700	mg/kg		6
12.3	vinegars	700	GMP		3
12.4	mustards	400	mg/kg		6
12.5	soups and broths	1250	mg/kg		6
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1250	mg/kg		6
12.6.2	non-emulsified sauces (e.g., hetchup, cheese sauce, cream	1250	mg/kg		6
12.0.2	sauce, brown gravy)	1230	mg/kg		
12.6.3	mixes for sauces and gravies	450	mg/kg		6
12.6.4	clear sauces (e.g., fish sauce)	450	mg/kg		6
12.0.4	salads (e.g., macaroni salad, potato salad) and sandwich	1250	mg/kg		6
12.7	spreads excluding cocoa- and nut-based spreads of food	1230	mg/kg		
	categories 04.2.2.5 and 05.1.3				
13.1.3	formulae for special medical purposes for infants	400	mg/kg		3
13.3	dietetic foods intended for special medical purposes	400	mg/kg		6
13.3	(excluding products of food category 13.1)	100	mg/kg		
13.4	dietetic formulae for slimming purposes and weight	1250	mg/kg		6
13.7	reduction	1230	mg/kg		
13.5	dietetic foods (e.g., supplementary foods for dietary use)	800	mg/kg		6
13.3	excluding products of food categories 13.1 - 13.4 and 13.6	000	mg/kg		
13.6	food supplements	2400	mg/kg		3
14.1.2.2	vegetable juice	300	mg/kg		3
14.1.2.4	concentrates for vegetable juice	1500	mg/kg		3
14.1.3.2	vegetable nectar	300	mg/kg		3
14.1.3.4	concentrates for vegetable nectar	1500	mg/kg		3
14.1.3.4	carbonated water-based flavoured drinks	600		1	6
14.1.4.1			mg/kg		6
14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	600	mg/kg		6
14142	concentrates (liquid or solid) for water-based flavoured	1500	m ~ /1- ~		3
14.1.4.3	concentrates (figure of sofic) for water-based flavoured	1300	mg/kg)

SUCRALO	SUCRALOSE, INS 955 (Sweetener)						
Food Cat	Food Category	Max	Level	Comments	Step		
No.					_		
	drinks						
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other	300	mg/kg		3		
	hot cereal and grain beverages, excluding cocoa						
14.2	alcoholic beverages, including alcohol-free and low-	700	mg/kg		6		
	alcoholic counterparts						
15.0	ready-to-eat savouries	1000	mg/kg		6		

Request for Comment - Sucralose, (INS 955)

- Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
 - d) Whether you support the previous recommendations of the Quality Control Working Group on specific provisions.
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a sweetener;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.

POLYVINYL ALCOHOL (INS 1203)

The 61st JECFA (2003) assigned an ADI of 50 mg/kg bw/d for polyvinyl alcohol.

The 37th CCFAC agreed that the eWG should provide recommendations to the 38th CCFAC on the following food additive provisions for cyclamates in the GSFA.

POLYVINYL ALCOHOL, INS 1203 (Glazing Agent, Stabilizer)								
Food	Food Category	Max	Level	Comments	Step			
Cat No.								
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		3			
05.1.4	cocoa and chocolate products	15000	mg/kg		3			
06.3	breakfast cereals, including rolled oats	5000	mg/kg		3			
13.6	food supplements	45000	mg/kg		3			
15.2	processed nuts, including covered nuts and nut mixtures (with	15000	mg/kg		3			
	e.g., dried fruit)							

Request for Comment - Polyvinyl Alcohol, (INS 1203)

- 1) Please indicate:
 - a) Which food additive provisions you support for adoption at Step 5/8 or 8;
 - b) Which food additive provisions you support requesting additional information and the type of information needed;
 - c) Which food additive provisions you support revising (e.g., higher/lower maximum use level, addition/subtraction of a note clarifying conditions of use, etc.); and
- 2) Please indicate the basis of your views by addressing the following:
 - a) The technological need for a glazing agent or stabilizer;
 - b) Whether the proposed maximum use level is justified to achieve the intended technical need; or
 - c) Whether this level is safe.
- 3) Please provide recommendations to resolve any inconsistencies between the proposed uses in the GSFA and Codex commodity standards.